Joy
of
Canning

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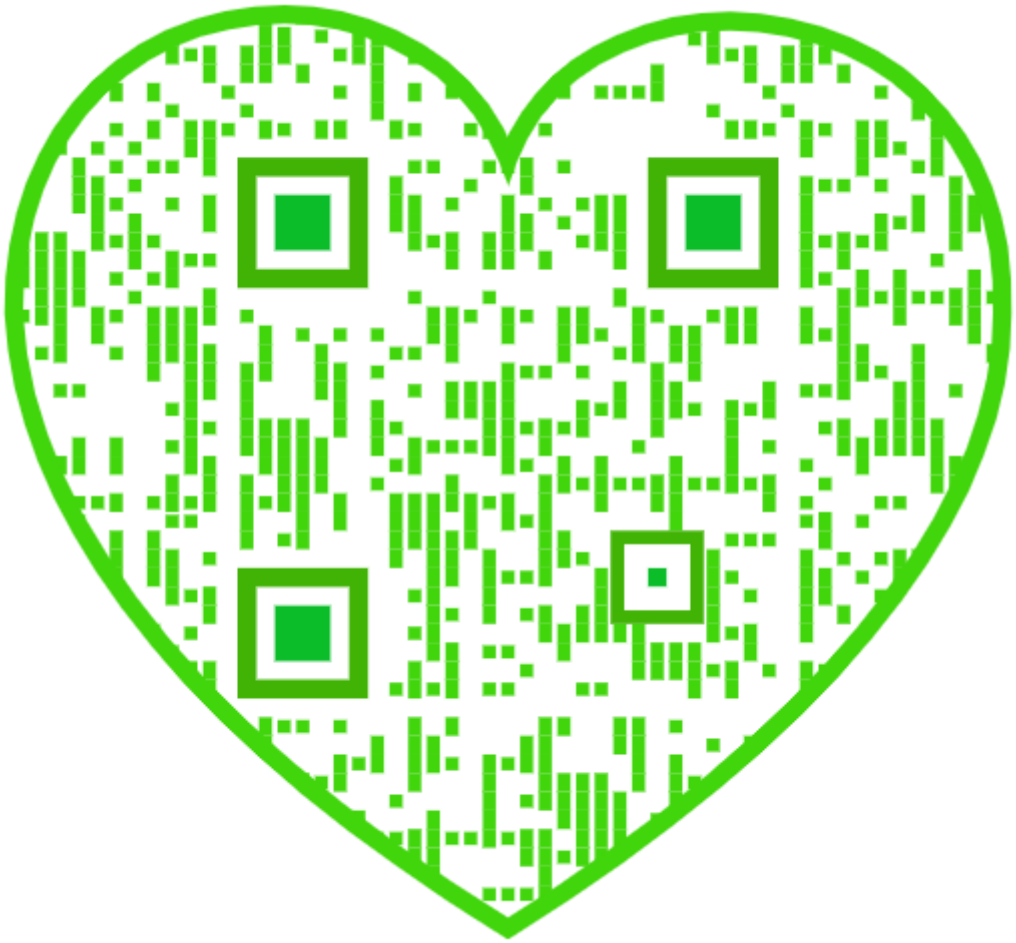

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Canning Fruits

Amaretto Peach Pecan Preserves

2 pounds fresh peaches, peeled
1 cup golden raisins
3/4 cup water (more if needed)
1 1/2 tablespoons finely grated orange zest
2 tablespoons strained fresh lemon juice
3 cups granulated sugar
1/2 cup pecan halves or pecan pieces
3 tablespoons amaretto liqueur

In a heavy, non−reactive saucepan combine raisins and water and let raisins soak until they plump.

Cut peaches into halves or quarters and combine them with the plumped raisins and water. Add zest and heat mixture to simmering until very tender, about 15 minutes.

Stir in orange and lemon juices and return to a boil. Add sugar and cook over medium heat, stirring very frequently with a flat bottom wooden spoon, until thick, about 30 minutes.

Test Mixture: Put a spoonful on a chilled saucer and let it cool; when saucer is held on edge, the surface of the jam should wrinkle.

Add the pecans and cook, stirring, about 5 minutes longer. Remove from heat and stir in the Amaretto. Ladle into hot, clean canning jars, leaving 1/4−inch head space. Seal with new two−piece lids according to manufacturer's directions and process for 10 minutes in a boiling water bath. Cool, label, and store.

This is best if allowed to mellow in the jars for two weeks before serving.

Apple Butter

15 medium−size apples
1 1/2 quarts cider
3 cups granulated sugar
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves
1/4 teaspoon nutmeg

Wash and slice firm tart apples; no need to remove core — just seed and peel. Add cider and boil for 15 minutes or until apples are mushy. Press through sieve (should be about 3 quarts pulp). Gently boil pulp for 1 hour or until it begins to thicken. Stir occasionally. Stir in spices and continue cooking slowly for 3 hours or until thickened. Stir frequently. Pour into hot sterilized jars. Leave 1/4−inch headspace. Seal.

Makes 3 1/2 pints.

Apple Cider Jelly

1 quart apple cider
2/3 cup red hots candy
1 (1 3/4 ounce) package powdered fruit pectin
5 cups granulated sugar

Place apple cider, red hots and pectin in a large kettle, and bring to a full rolling boil. Add sugar; return to a full rolling boil, stirring constantly. Boil for 1 minute. Remove from heat, skim off any foam. Pour into hot jars, leaving 1/4 inch headspace. Adjust caps. Process for 10 minutes in a boiling water bath.

Yields about 6 half−pints.

Apple Juice

Quarter apples and use fruit press or cider mill to press out juice. Pour juice into a large pot and heat almost to the boil, but do not boil. Skim off foam with a metal spoon and pour through a damp jelly bag or filter paper. Quickly pour into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath 15 minutes.

Apple Pepper Jelly

2/3 cup hot pepper (jalapeño, habañero), finely minced
2 1/2 cups apple juice
2 tablespoons vinegar
6 cups granulated sugar
1 package pectin
3/4 cup water
Few drops green food coloring

Mix first four ingredients. Boil pectin and water for one minute. Add green food coloring. Stir all together until sugar is entirely dissolved. Strain, and pour immediately into sterilized jars.

Apple Pie Filling

Peel and slice enough apples to fill 7 (1−quart) jars.

4 1/4 cups granulated sugar
1 cup cornstarch
1/4 teaspoon nutmeg
2 teaspoons cinnamon
1 teaspoon salt
10 cups water
3 tablespoons lemon juice

Mix sugar, cornstarch, nutmeg, cinnamon and salt. Add water, then cook until thick. Add lemon juice. Pour cooked mixture over the apples in the jars. Seal and process in hot water bath for 20 minutes.

To make pie
Add 1/2 cup sugar, if desired, to 1 quart of apple pie filling. Place in unbaked pie shell, cover with top crust, then bake as usual.

Apple Relish

12 red bell peppers
12 green bell peppers
12 medium apples
6 onions
1 teaspoon cinnamon
1 teaspoon cloves
1 pint vinegar
1 pint sugar

Grind coarsely peppers, apples and onions. Sprinkle salt generously. Cover with boiling water and let stand 1 hour; drain well. Bring vinegar, sugar and spices to a boil. Add apple mixture and boil 10 minutes. Seal in clean hot jars.

Apple−Tequila Jelly

4 cups unsweetened apple cider
6 tablespoons tequila
3 cups granulated sugar
2 1/2 tablespoons Sure−Jell® Light pectin
1/2 teaspoon unsalted butter

Prepare canning jars according to manufacturer's directions. Pour cider and tequila into a large, heavy saucepan. Place 2 tablespoons of the sugar in a small bowl. Stir in the Sure−Jell® Light, mixing well. Add the Sure−Jell® Light mixture and the butter to the cider. Bring the liquid to a full rolling boil over high heat, stirring constantly. Quickly stir in the remaining sugar, and bring the mixture back to a full rolling boil again, continuing to stir. Boil 1 minute.

Remove pan from the heat. Skim off any foam. Fill prepared jars to within 1/8 inch of their tops. Process them in a water bath according to the manufacturer's directions, at least 10 minutes. The jelly may take several hours to set.

Apricot and Almond Chutney

1 cup cider vinegar
1 cup granulated sugar
12 apricots
2 red bell peppers
2 onions
1 garlic clove
1 orange
1 lemon
1/2 cup sliced candied ginger
1 teaspoon salt
1/2 cup raisins
1/2 cup whole blanched almonds
1 teaspoon ground ginger

Pour 3/4 cup of the vinegar into a preserving pan. Add sugar. Stir over low heat until the sugar has completely dissolved. Increase the heat and bring the mixture to a boil. Simmer for 5 minutes.

Halve, pit and chop apricots. Core, seed and chop bell peppers. Peel and chop onions and garlic. Finely chop the whole orange and lemon, including the peel and pitch. Finely chop the candied ginger.

Add prepared fruits and vegetables to the vinegar mixture together with the candied ginger, salt and raisins. Simmer over medium heat, stirring frequently, for 30 minutes.

Add almonds, ground ginger and remaining vinegar. Simmer for 30 minutes longer, stirring frequently, or until the chutney has reduced and thickened.

Spoon the chutney into warmed sterilized jars and seal.

Makes about 1 quart.

Chutney generally keeps for up to 1 year if stored in a cool, dry, and dark place.

Apricot Jalapeno Preserves

1/2 cup jalapeno peppers, stems and seeds removed
1 large red bell pepper, stem and seeds removed
2 cups cider vinegar
1 1/2 cups dried apricots, chopped
6 cups granulated sugar
3 ounces liquid pectin
4 drops red food color (optional)

Put jalapenos, bell pepper and vinegar in blender. Puree until coarsely ground and small chunks remain.

Combine apricots, sugar and jalapeno mixture in large saucepan. Bring to a boil. Boil rapidly for 5 minutes. Remove from heat; skim off any foam that forms. Allow mixture to cool for 2 minutes.

Mix in pectin (and food coloring if desired). Pour into sterilized jars, seal, and process in a boiling water bath for 10 minutes.

Yield: 3 pints

Apricot Nectar

This purée is thinned with ice water (to suit your taste) when served as a drink.

Apricots, pitted and sliced
Boiling water
Lemon juice (optional)
Granulated sugar

Measure prepared fruit into a large pot and add 1 cup boiling water to each quart of fruit. Simmer fruit in water until it is soft. Press fruit and water through a fine sieve or put through a food mill. Measure the nectar into a large pot, add sugar to taste, and add 1 tablespoon lemon juice to each quart of nectar, if desired. Reheat to dissolve sugar.

Pour into clean, hot jars, leaving 1/2−inch headspace; seal. Use half−pint or pint jars only. Process in boiling water bath 15 minutes.

Yield: 3 1/4 quarts prepared fruits and 3 1/4 cups water yield approximately 9 pints nectar.

Apricot Pepper Jelly

1 pound habañero or jalapeño peppers
1 cup cider vinegar
1/2 cup apricot nectar
6 cups granulated sugar
1 package Certo®
6 drops orange food coloring

Cut off stem ends of peppers and blend together with 1/2 of the vinegar and apricot nectar.

Bring the vinegar and sugar to a boil; add the pepper and food coloring and bring to a boil for two minutes. Add the Certo® and bring to a boil again. Strain through a dampened cheesecloth, pour into jars and seal.

Makes about 24 ounces.

Apricot−Jalapeno Jelly

This recipe calls for dried apricots, but peaches, nectarines and pears work equally well. Any fresh green chile can be substituted for the jalapenos, depending on your taste and heat preference. Serranos will make it hotter; roasted peeled New Mexico chilies will tame it down.

1/2 cup fresh jalapeno peppers, stemmed and seeded, cut up
1 large red bell pepper, stemmed and seeded, cut up
2 cups apple cider vinegar
1 1/2 cups dried apricots, chopped
6 cups granulated sugar
1 (3 ounce) package liquid pectin
4 drops red food coloring, optional (Pat's note: I didn't use)

Put jalapeños, red bell pepper and vinegar in a blender of food processor. Puree or pulse until coarsely ground with some small chunks remaining.

Combine apricots, sugar and pepper/vinegar mixture in a large saucepan (at least 6 quarts). Bring to a boil; boil rapidly for 5 minutes. Remove from heat; skim off any foam that forms. Allow mixture to cool for 2 minutes. Mix in pectin and food coloring if using it. Pour into sterilized jars, seal and cool. (I processed the jars in a water−bath for 10 minutes.) Makes about 7 half pint jars.

Serving Ideas: With grilled meats or on cream cheese with crackers (I like using the Mini Stoned Wheat Thins).

Artillery Jam

This makes a beautiful Christmas−time hors d'oeuvre when used in combination with Jalapeño Pepper Jelly.

6 large red bell peppers
2 tablespoons salt
1 cup cider vinegar
2 cups granulated sugar
Red food coloring (optional)

Seed peppers and grind them coarsely. Put peppers in a large bowl. Add salt; cover and let stand overnight. Drain off about half of the liquid, pour the peppers into a heavy saucepan, and add the vinegar and sugar. Bring to a boil, reduce heat and simmer for about 1 hour, stirring occasionally. Remove from heat and add red food coloring a few drops at a time to make the jam a bright red. Cool slightly, stirring occasionally, and spoon into sterilized jars. Store in a cool, dark place.

Basic Canned Spaghetti Sauce

10 pounds fresh tomatoes
3 tablespoons oil
4 1/2 cups onions, chopped
3 garlic cloves, minced
1 1/2 teaspoons oregano, crushed
2 bay leaves, crushed
1 tablespoon plain (non−iodized) salt
1 tablespoon granulated sugar
1 teaspoon black pepper
1/2 teaspoon red pepper, crushed
1 tablespoon dried parsley
1 tablespoon celery leaves, minced

Peel, core and chop tomatoes. Combine with remaining ingredients in heavy saucepan. Simmer 2 hours stirring often until desired consistency.

Pour into hot jars to 1/2 inch from top. Wipe jar top and threads carefully with damp cloth making sure they are thoroughly clean. Put on lids and bands. Place in water bath canner with at least 2 inches of hot water over tops of jars. Bring canner to gentle boil and process 30 minutes. At end of processing time, remove jars to draft free area to cool at least 12 hours.

Inspect each jar to make sure it is sealed, remove bands and wipe with damp cloth. Label with date and store.

Makes approximately 7 pints.

Beet Jelly

6 cups strained beet juice
1/2 cup lemon juice
2 packages Sure−Jell®
8 cups granulated sugar
2 small boxes raspberry gelatin

Put beet juice, lemon juice and Sure−Jell® into a large pan. Boil for 1 minute, then add sugar and gelatin. Boil 5 to 6 minutes more, then pour into jelly glasses. Seal with melted paraffin. You may want to cook the jelly either a shorter time for thinner jelly or a longer time for thicker jelly.

Berry Jam

2 envelopes unflavored gelatine
1 cup cold water
4 1/2 cups strawberries, sliced (or blueberries)
1/2 cup granulated sugar
1/4 cup lemon juice
2 to 3 tablespoons raspberry or orange liqueur (optional)

In large saucepan, sprinkle unflavored gelatine over cold water; let stand 1 minute.

Stir over low heat until gelatine is completely dissolved, about 5 minutes.

Add strawberries, sugar and lemon juice. Bring to a boil, then simmer, stirring occasionally and crushing berries slightly, 10 minutes.

Stir in liqueur. Spoon into jars; cool slightly before refrigerating. Chill until set, about 3 hours.

Store up to 4 weeks in refrigerator or up to 1 year in freezer.

Makes 4 cups jam.

Berry Juices

Use fresh, juicy berries such as blackberries, boysenberries, loganberries and raspberries.

Place berries in a large pot. Crush; and heat until berries are soft and render their juice. Strain through jelly bag or a colander lined with four layers of cheesecloth into a large bowl. For a greater yield of juice, twist ends of bag or cheesecloth until most of the juice is extracted. See Note. Measure and return juice to large pot; add 1 to 2 cups sugar to each gallon of juice (or to taste). Reheat to dissolve sugar.

Pour quickly into clean, hot jars, leaving 1/2−inch headspace; seal. Process pints or quarts in boiling water bath for 15 minutes.

NOTE: If you want a clearer juice, before adding sugar let juice stand for 24 hours in refrigerator. Carefully ladle juice into pot without disturbing the sediment; add sugar, then proceed with recipe.

Blackberry Jam

2 quarts fresh blackberries (1/4 of which are unripe)
6 cups granulated sugar

Wash berries and cook in saucepan over moderate heat until juice begins to flow and berries are soft. Run through a food mill to obtain juice and pulp. Measure out 4 cups of juice and pulp mixture and place in preserving pot. Bring to a boil. Add sugar and cook over moderate heat until candy thermometer reaches about 220 degrees F (about 30 minutes).

Pour into jars and seal. Extra juice and pulp may be kept in refrigerator for 2 weeks or frozen for making another batch of jam later.

Yields 6 half pints.

Blackberry Pie Filling

6 quarts fresh blackberries
7 cups granulated sugar (can make slight adjustments for tartness of berries)
1 3/4 cups Clear Jel
1 teaspoon cinnamon
9 1/3 cups water
1/2 cup bottled lemon juice (this is for safety, do not decrease amount)

Select top quality, firm, ripe berries. Rinse berries and set aside.

Measure lemon juice and set aside.

Combine Clear Jel, sugar and cinnamon in a large saucepan. Add water and mix until smooth. Stirring during the thickening process is critical for a smooth end product. Heat, stirring mixture constantly until it bubbles. Quickly add lemon juice and boil 1 minute, stirring constantly. (you may add more water at this point if you wish to have a berry topping instead of pie filling). Remove from heat and fold in berries.

Fill 7 quart jars, leaving 1 to 1 1/2 inches of headspace. Process in a boiling water canner for 30 minutes at sea level, 35 minutes at 1001 to 3000 feet and 40 minutes at altitudes 3001 to 6000 feet. Each quart of pie filling will make an 8− or 9−inch pie.

Blushing Peach Jam

2 cups crushed peaches
2 cups red raspberries, crushed
1/4 cup lemon juice
7 cups granulated sugar
1 bottle liquid pectin
Few drops almond extract

To peeled, pitted and crushed peaches add 2 tablespoons lemon juice. Let stand while preparing raspberries. Crush raspberries and add remaining 2 tablespoons lemon juice. Combine peaches and raspberries with sugar in heavy kettle. Mix well and bring to boiling. Boil hard 1 minute. Remove from heat and add pectin. Stir and skim; add almond extract. Pour into hot jars. Process in boiling bath 10 minutes.

Makes 4 half pints.

Brandied Cherries

3 1/2 pounds Bing cherries
2 cups granulated sugar
1 1/2 cups water
2 tablespoons lemon juice
1 1/4 cups brandy

Rinse, stem and pit cherries. Combine sugar, water and lemon juice in saucepan. Heat to a boil, stirring to dissolve sugar. Pour 1/4 cup syrup into clean, hot jar. Fill jars with cherries. Add 1/4 cup brandy and more syrup as necessary to fill each jar, leaving 1/2−inch headspace; seal. Process in a boiling water bath 20 minutes.

Yields 5 pints.

Cactus−Date Conserve

2 cups prickly pear cactus, thinly sliced
1 1/2 dozen dates, stoned and cut into pieces
Juice and grated rind of 1 orange
2 slices pineapple, thinly sliced
4 teaspoons lemon juice
1/2 cup pineapple juice
1 1/2 cups granulated sugar
1/3 cup walnuts, broken

Cook slowly until of desired consistency. Five minutes before removing from heat, add nuts.

Candy Apple Jelly

7 cups apple juice
1 cup red cinnamon candies
8 cups granulated sugar
1 box Sure Jell Fruit Pectin
1/2 teaspoon butter or margarine

Measure apple juice and cinnamon candies into 6 or 8−quart saucepan.

Prepare jars by placing jars on a rack in a canner or large sauce pot of boiling water. The water should cover the jars by 1 to 2 inches. Cover the canner and bring water to a boil; boil 10 minutes. Remove the jars from the canner. Let jars stand to cool. Check seals.

Measure sugar into separate bowl. Stir fruit pectin into fruit juice in saucepan. Add butter. Bring mixture to full rolling boil on high heat, stirring constantly. Quickly stir in all sugar. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.

Ladle quickly into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two−piece lids. Seal and put into a boiling water bath for 5 minutes.

Cantaloupe Jam

Cantaloupe (very ripe)
3/4 pound granulated sugar per pound of cantaloupe
1/2 teaspoon each ginger, mace and cinnamon per each pound of cantaloupe

Peel cantaloupe and remove the seeds. Weigh and chop very fine. Put sugar and cantaloupe into a kettle with a little water. Cook slowly until fruit can be mashed. Add remaining ingredients. Cook until thick.

Cantaloupe Jelly

2 1/2 pounds peeled and diced cantaloupe
2 1/2 cups granulated sugar
1/2 teaspoon vanilla extract
1 peel of tangerine or orange

Place cantaloupe covered with sugar in a covered bowl and put in refrigerator for 24 hours.

Drain the cantaloupe, pouring off the sugar and liquid in a large saucepan. Bring to a boil over medium flame and boil for 5 minutes.

Add diced cantaloupe, vanilla extract and peel. Insert candy thermometer and simmer, stirring occasionally until the thermometer reaches jelly temperature. Pour into sterilized jars; seal with wax and store in cool place.

Makes about 2 pints.

Caponata (Aubergine Salad Italy)

1 pound eggplant, cut into cubes
2 tablespoons olive oil
4 stalks celery, sliced
1 onion, sliced
8 ounces tomatoes, peeled and chopped
2 tablespoons capers
2 tablespoons pine nuts
1 tablespoon granulated sugar
1/2 cup red wine vinegar
1/4 cup large green olives
Salt, to taste
Pepper, to taste

Sprinkle cubes of eggplant with salt and leave them in a colander to drain for 1 hour. Dry them thoroughly on paper towels. Hat plenty of olive oil in a pan and fry the eggplant until they are brown. Drain on paper towels. Fry celery in the same oil as the eggplant and, when brown, remove from the pan. Add onion and cook until soft. Add tomatoes and cook gently for 10 minutes. Add remaining ingredients, return the eggplant and celery to the pan, and simmer another 5 minutes. You may can this or serve it cold after making.

To can, pour into glass jars, seal and boil for 20 minutes. It will keep for months.

Caramel Apple Jam

Yields 7 1/2 pints

6 cups peeled and diced Granny Smith or Gala apples
1/2 cup water
1/2 teaspoon butter
1 package powdered fruit pectin
3 cups granulated sugar
2 cups packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Mix apples, water and butter. Cook over low heat, stirring, until apples are soft (but not mushy). Stir in pectin. Bring to a full boil, stirring constantly. Add sugars, cinnamon and nutmeg. Return to rolling boil and continue to boil, stirring constantly for 1 minute. Remove from heat; skim foam. Pour into hot jars leaving 1/4−inch headspace. Process in boiling water bath for 10 minutes.

Champagne Jelly

1 (1 3/4 ounce) package powdered pectin
3/4 cup water
3 cups champagne or dry white wine
4 cups granulated sugar

Thoroughly mix pectin and water in large saucepan. Bring to boil over high heat and boil 1 minute, stirring constantly. Reduce heat to medium and immediately add champagne and sugar. Keep mixture just below boiling and stir until sugar is dissolved, about 5 minutes.

Remove from heat. Skim off foam with metal spoon if necessary. Pour quickly into hot sterilized half−pint jars. Seal at once with 1/8−inch hot paraffin or canning lids. Serve with poultry or meat.

Makes about 6 half−pints.

Cherry Almond Jelly

3 1/2 cups cherry juice (Cherry Juicy Juice works fine)
4 1/2 cups granulated sugar
1 box pectin
1 teaspoon vanilla extract
1 teaspoon almond extract (I used a little extra)

Bring 1 cup cherry juice, vanilla and almond extract to a boil. Boil for 1 minute. Add remaining juice and pectin and return to a boil. Boil for 1 minute. Add sugar and bring to a full rolling boil. Boil for 1 1/2 minutes. Pour up in jars, seal, and process for 10 minutes in a boiling water bath.

Yield: 5 cups

Cherry Rum Preserves

4 pounds dark sweet cherries
1 pound granulated sugar
3/4 cup dark rum

Prepare six 8−ounce jars.

Wash, stem and pit cherries.

In heavy saucepan, combine cherries and sugar and cook over low heat for 1 1/2 hours. Watch carefully and stir often. Remove from heat; let cool 5 minutes and stir in rum. Pack cherries into prepared jars. Cover and seal. Process in boiling water bath 10 minutes.

Store in cool dark place for 1 month before using.

Chinese Plum Sauce

Serve this with egg rolls or brush it over chicken and ribs on the grill

8 cups plums, pitted, halved (3 pounds/1.5 kg)
1 cup onion, chopped
1 cup water
1 teaspoon gingerroot, minced
1 clove garlic, minced
3/4 cup granulated sugar
1/2 cup rice vinegar or 1/2 cup cider vinegar
1 teaspoon ground coriander
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon cayenne pepper
1/4 teaspoon cloves

In large heavy saucepan, bring plums, onions, water, ginger and garlic to boil over medium heat; cover, reduce heat to low and simmer, stirring occasionally, until plums and onions are very tender, about 30 minutes.

Press through food mill or sieve and return to clean pan; stir in sugar, vinegar, coriander, salt, cinnamon, pepper and cloves. Bring to boil, stirring; reduce heat to low and simmer until mixture reaches consistency of applesauce, about 45 minutes.

Fill and seal jars; process in boiling water bath for 30 minutes.

Makes about 4 cups

Chocolate Raspberry Jam

6 cups prepared fruit (about 7 pints fresh raspberries)
3 squares unsweetened chocolate
4 cups granulated sugar
1 box Sure Jel (for lower sugar recipes pectin)
1/2 teaspoon margarine or butter

Crush berries thoroughly, 1 cup at a time. If using frozen berries, use both liquid and solids; they all were part of the original fresh berry. (Sieve 1/2 of the pulp to remove some seeds if desired. You can sieve it all if preparing for those with dental problems. Removing seeds causes waste, so be sure you have enough berries.) Measure 6 cups of crushed fruit into 6− or 8−quart heavy saucepan. Break the chocolate squares into smaller pieces and add them to saucepan.

Measure sugar into separate bowl. Mix 1/4 cup sugar from measured amount with pectin in small bowl. Stir pectin−sugar mixture into fruit in saucepan. Add butter. Bring quickly to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim foam and ladle into pint or half−pint jars, leaving 1/4−inch headspace and process 10 minutes in boiling water canner.

Crab Apple Jelly

5 pounds whole crab apples
5 cups water
2 (4 ounce) blocks paraffin
1 (1 3/4 ounce) box Sure−Jell®
8 cups granulated sugar

Wash apples and remove blossom ends. Leave crab apples whole. Do not peel or core. Add water to apples; cover and simmer for 15 minutes. Crush with masher and simmer 5 minutes longer. Place in jelly bag and allow to drip overnight for clearest jelly. (A man's cotton handkerchief clipped with clothes pins to a strainer or colander makes a very handy jelly bag.)

If in a hurry, juice may be squeezed out. There should be about 7 cups of juice. If there is a slight shortage of juice, add water. Sterilize jars and lids; drain.

Melt paraffin in heavy glass jar in boiling water. Mix fruit pectin with juice in a 6 to 8−quart saucepan over high heat. Bring to a hard boil, stirring occasionally. Add sugar at once. Bring to a hard rolling boil that cannot be stirred down, stirring constantly. Boil 1 minute, remove from heat and skim off foam with a metal spoon. Pour into jelly glasses, leaving 1/2 inch space at top, and cover with melted paraffin. Jelly will keep in refrigerator for 2 months without paraffin but sealed with lid. Allow jelly to sit for 24 hours before moving to storage. Crab apples make a tart jelly.

Yields 12 to 13 half pints.

Crabapple Hot Pepper Jelly

2 pounds crabapples
1 1/2 cups water
Red wine vinegar
3 3/4 cups granulated sugar
1 cup sweet green bell peppers
1/3 cup hot peppers*

Mix and match hot peppers for color and degree of heat.

In a Dutch oven, combine crabapples with water. Cover and bring slowly to simmer. Cook until crabapples are very soft. Pour into a colander lined with a square of dampened cheesecloth and placed over a deep bowl. Weight down with a saucer and heavy can. Let stand until dripping stops. Discard pulp.

Pour collected juice into a liquid measure. Add enough vinegar to make 3 cups. Combine in a saucepan with sugar. Bring to a boil, stirring. Add peppers, then boil briskly for 8 to 10 minutes or until set. Stir for 7 minutes to prevent floating peppers.

Pour jelly into hot, sterilized 8−ounce canning jars. Seal with two−piece canning lids. Let cool, then refrigerate. For long−term unrefrigerated storage, process in boiling water bath for 5 minutes immediately after sealing jars.

Makes six (8−ounce) jars.

NOTE: To test for set, remove pan from heat. Dip a cold metal spoon into the liquid and hold well above the steam. Turn spoon sideways and let liquid run off. When it forms two drops that run together and drip from edge of spoon, jelling point has been reached.

Cranberry Juice

4 quarts (4 pounds) cranberries
Water
3 to 3 1/2 cups granulated sugar

Bring cranberries and 4 quarts water to a simmer in a large pot. DO NOT BOIL. Simmer 5 minutes, or until most berries burst. Pour berries and juice into damp jelly bag or a colander lined with four layers of clean cheesecloth. Let juice drip into a large bowl. DO NOT squeeze the bag. When you have extracted as much juice as possible from the pulp, return pulp to pot with 2 quarts water. Simmer 2 minutes. Pour this pulp and juice through jelly bag again to extract remaining juice. Place the 2 batches of juice in a large pot. Add sugar to suit your taste and 1 more quart water. Heat to dissolve sugar completely, but do not boil. Quickly pour into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath for 15 minutes.

Yields 6 to 7 quarts.

Cranberry Rum Sauce

Yield: 6 cups

1 1/2 cups granulated sugar
1 1/2 cups water
1 (8−inch) cinnamon stick, broken
6 whole cloves
1/8 teaspoon mace
8 cups cranberries
4 medium apples, peeled, cored and diced
1/2 cup golden rum

In a non−reactive Dutch oven, combine sugar and water. Tie cinnamon pieces and cloves in a cheesecloth bag; add to pot along with mace. Bring to a boil, reduce heat and simmer until sugar dissolves. Add cranberries and apples. Simmer gently 5 minutes, stirring frequently, until cranberry skins start to break.

Add rum and simmer 10 minutes. The mixture should be thick but cranberries should retain some of their shape. Remove spice bag. Ladle sauce into hot sterilized jars. Wipe jar rims thoroughly. Seal. Process for 10 minutes in a boiling water bath.

Sauce may also be frozen for up to 1 month without processing.

Crimson Jam

6 large red bell peppers
2 tablespoons salt
1 cup cider vinegar
2 cups granulated sugar
Red food coloring

Seed the peppers and grind them coarsely. Put the peppers in a large bowl, add the salt, cover, and let stand overnight.

Drain off about half of the liquid, pour the peppers into a heavy saucepan, and add the vinegar and sugar. Bring to a boil, reduce heat, and simmer for about 1 hour, stirring occasionally. Remove from heat and add red food coloring, a few drops at a time, to make the jam bright red. Cool slightly, stirring occasionally, and spoon into sterilized jars. Store in a cool, dark place.

Drunken Cranberry Sauce

Although this sauce isn't canned, it will keep at least two weeks in the refrigerator.

1 (12 ounce) bag fresh cranberries
1 to 1 1/4 cups granulated sugar
1/4 teaspoon ground cinnamon
Dash of nutmeg
1/4 cup bourbon

Preheat oven to 350 degrees F.

Combine cranberries, sugar, cinnamon and nutmeg in an 8−inch square pan, and cover the pan with aluminum foil. Bake 50 minutes to 1 hour, until the cranberries have softened and become juicy. Uncover the pan, and immediately stir in the bourbon. The alcohol will evaporate, leaving just the liquor's warm, smoky essence. Refrigerate the sauce, covered, until ready to serve.

Dutch Apple Pie Jam

1 pound tart green apples
1/2 cup raisins
1 cup water
1/3 cup lemon juice
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
4 1/2 cups granulated sugar
1 cup firmly packed light brown sugar
1/2 teaspoon butter or margarine
1 pouch Certo liquid fruit pectin

Peel, core and finely chop enough apples to measure 2 cups. Place in Dutch oven with raisins, water, lemon juice, cinnamon and allspice. Stir in sugars and butter or margarine.

Place Dutch over over high heat and stir until it comes to a full boil. Boil hard for 1 minute, stirring constantly. Remove from heat and immediately stir in liquid fruit pectin. Bring to full rolling boil and boil hard for one minute, stirring constantly. Remove from heat.

Stir and skim foam for 5 minutes to prevent floating fruit. Pour quickly into sterilized jars, filling up to 1/2 in from the rim. Seal while hot with sterilized two−piece lids with new centers.

Fig Jam

3 1/4 pounds fully ripened figs
1/2 cup lemon juice
1 teaspoon grated lemon rind
1/2 cup water
1 (1 3/4 ounce) box Sure−Jell®
7 1/2 cups granulated sugar

Trim stems, grind figs and place in large saucepan. Stir in lemon juice, grated lemon rind and water. Add Sure−Jell®. Mix well. Place figs over high heat until a hard boil is reached. Immediately add all sugar. Let come to a quick rolling boil that will not stir down. Boil hard for one minute, stirring constantly. Remove from heat and skim with metal spoon. Stir and skim for 5 minutes. Ladle into jelly glasses leaving 1/2 inch space at top. Cover with hot melted paraffin or seal with tops. Cool.

Yields 12 half pints.

Fig Preserves

2 pounds figs, unpeeled
3 cups granulated sugar
1 cup water
8 thin lemon slices

Rinse figs well in cool water. Soak for 15 to 20 minutes. Make a syrup by boiling the sugar and water together. When syrup is clear and slightly thick (about 10 or 15 minutes), add figs and sliced lemon. Bring back to a boil and boil for 1 minute. Lower heat and simmer for 30 minutes. Seal in jars. This recipe is easily doubled.

Yields 3 half pints.

Figs

Figs (not too ripe)
Water
Sugar
Corn syrup (optional)
Few slices lemon

Wash figs thoroughly. Cover with water and boil for 2 minutes. Drain and use this water to make a thin syrup. Boil figs 5 minutes in syrup. If a sweeter product is desired, make a heavy syrup with water and sugar and combine equal parts of heavy syrup with corn syrup . Add a few slices of lemon to syrup and boil figs for 5 minutes. Pack into jars to within 1/2 inch of top with precooking syrup. Put on cap, screw band firmly tight.

Process: Pints for 30 minutes in boiling water bath; Quarts for 30 minutes in boiling water bath

Freezer Peach Jam

4 cups peeled, crushed fresh peaches
1/4 cup lemon juice
1 (1 3/4 ounce) package powdered fruit pectin
1 cup light corn syrup
5 1/2 cups granulated sugar

Measure peaches into a large kettle and add lemon juice. While stirring, slowly add pectin. Let stand 20 minutes; stir every 5 minutes to blend pectin with fruit. Add syrup and blend well; add sugar and blend well.

Cook over low heat until just warm to the touch (about 100 degrees F). Do not allow mixture to become hot. Pour jam into jars to within 1/2−inch of top. Cover jars at once. Let stand until "jellied."

Store in freezer until ready to use. Keep in refrigerator once jar has been opened.

Yield: 8 half−pints.

Frozen Pickles

6 cups thinly sliced cucumbers
1 cup thinly sliced onions
2 cups granulated sugar
1 cup vinegar
1 teaspoon celery seed
1 teaspoon salt

Mix well and freeze in small containers.

Ginger Jam

1 pound (approximately) fresh ginger root
2 tablespoons lemon juice
1 3/4 ounce package powdered fruit pectin
5 cups granulated sugar

Remove outer skin from ginger root and cut ginger into 1−inch thick slices. Place in a 5 quart microwave−safe casserole and fill 3/4 full with cold water. Microwave on HIGH (600−700 watts) 25 minutes (it should boil for 15 minutes and will take about 10 minutes to reach boiling point). Drain ginger in colander. Return to casserole and fill 3/4 full with cold water. Microwave on HIGH until ginger is tender−crisp and can be pierced with a fork, about 45 minutes. Let stand, covered, about 10 minutes.

Drain in colander, return to casserole and fill 3/4 full with fresh cold water. Let stand 15 minutes, then drain well. In food processor or by hand, chop ginger until it is the size of rice grains. Do not puree. There should be about 2 1/2 cups of chopped ginger. Place it in the casserole. Add 1 cup cold lemon juice and fruit pectin. Microwave on HIGH until mixture comes to a full boil, about 5 minutes. Immediately stir in all sugar. Continue cooking on HIGH until it reaches a rolling boil. Allow it to boil hard for a full minute. Remove from microwave and use a metal spoon to skim off any foam that might appear on the top.

Immediately ladle into hot clean jars, leaving 1/4−inch space at top. With a damp cloth, wipe jar rims clean and add lids. Jars should then be covered with hot paraffin and sealed with hot lids or freeze.

Ginger Pear Honey

10 pounds cooking pears, peeled and quartered
1 lemon
Grated rind and juice of 2 lemons
4 ounces ginger root, grated, or 2 tablespoons powdered ginger
7 1/2 pounds sugar

Grind pears and lemon with a meat grinder. Add grated rind and juice of other 2 lemons. Place all ingredients in large canning kettle. Start on high heat and bring to a boil. Turn to medium low and cook until amber and as thick as desired (approximately 1 1/2 hours). Place in jars and seal. Recipe may be cut in half.

Yields 15 pints.

This is good with hot breads or can be used as an ice cream topping.

Gingered Cantaloupe Pickles

1/2 cup pickling lime
2 quarts water
2 small cantaloupes (about 3 1/2 pounds total)
5 cups granulated sugar
2 1/2 cups distilled white vinegar
1/3 cup minced crystallized ginger

First Day
Dissolve pickling lime in water, following directions on the package. Cut cantaloupe meat from the rind, and slice it into bite−size chunks of similar size and shape. Add the cantaloupe to the lime solution, and let it stand about 4 hours at room temperature.

Drain the cantaloupe, rinse it, and drain it again. Return the fruit to the bowl, cover it with more water, and let it stand at room temperature for about 2 hours.

Drain the cantaloupe once more. Return the fruit to the bowl, and add the remaining ingredients. Stir well to dissolve all the sugar. Weight the fruit with a plate, and let it sit overnight.

Second Day
Transfer the cantaloupe and liquid to a large saucepan. Bring the mixture to a boil quickly. Boil vigorously for about 1 1/4 hours, until the liquid has reduced to a thick syrup.

While the cantaloupe cooks, sterilize 8 half−pint canning jars according to manufacturer's directions. With a slotted spoon, divide the fruit chunks evenly among the jars, filling them to within 1/2 inch of their tops. Pour the syrup evenly over the cantaloupe. Process the jars in a water bath for 10 minutes. Let the pickles sit at least 1 week to develop their flavor.

Golden Marmalade

6 ounces dried apricots, halved
1 1/4 cups water, divided
1 (8 ounce) can pineapple tidbits, or sliced pineapple cut into bits, with juice
1 large or 2 medium oranges, cut into pieces, seeds removed
1 small lemon, cut into pieces, seeds removed
2 1/2 cups granulated sugar
2 pounds peaches, peeled and chopped
2 sticks cinnamon

In preserving kettle set aside apricots, 1 cup water and pineapple bits with juice. Blend in blender 1/4 cup water, oranges and lemon. Add to fruit in kettle along with the sugar, peaches and cinnamon. Heat to boiling, then lower heat and simmer gently for 1 1/2 hours, or until thickened. Stir occasionally during cooking. Seal in sterilized jars.

Yields 5 half pints.

Grand Marnier Marmalade

2 cups thinly−sliced kumquats
2 cups navel oranges, seeded and chopped
7 cups water
1 teaspoon grated fresh lemon rind
3/4 cup Grand Marnier
Sugar equal to cooked fruit

Place kumquats, oranges, and water in glass bowl. Cover and let stand in a cool place for 12 hours.

Pour fruit mixture into a medium saucepan and bring to a full, rolling boil over high heat. Cook for about 15 minutes, stirring frequently.

Remove from heat and stir in lemon and Grand Marnier. Measure this mixture and add equal amount of sugar. Again bring to a boil and cook, stirring frequently, for about 30 minutes. When mixture begins to gel, remove from heat and immediately pour into hot sterilized jars. Vacuum seal.

Makes 6 1/2 pint jars.

Grape Juice

Increase the ingredients as necessary for the quantity desired. This recipe can also be used for berries.

1 cup grapes
1/2 cup granulated sugar
Boiling water

Put firm−ripe, washed, stemmed, halved and seeded grapes in the bottom of a clean, hot quart jar. Add sugar. Fill jar with boiling water, leaving 1/2−inch headspace; seal. Process in a boiling water bath for 10 minutes.

Grapefruit Jelly

3 cups grapefruit juice (fresh or canned)
4 cups granulated sugar
1 (1.75 ounce) box pectin
3 drops red food color

Add pectin to juice and bring to a boil. Add sugar and bring to a rolling boil for 1 minute. Add food color. Skim and pour into six 6−ounce jars. Skim again and seal.

Grapefruit Marmalade

1 to 3 Texas Ruby Red or Rio Star grapefruit
1 lemon
1 1/2 cups water
1/8 teaspoon baking soda
5 cups granulated sugar
1/2 (6 ounce) bottle liquid fruit pectin

Remove skins in quarters from grapefruit and lemon. Set fruit aside. Lay quarters flat; shave off and discard almost all white part. With a sharp knife or scissors, slice rind very thin. Combine rind, water and baking soda in large saucepan. Bring to a boil and simmer, covered, 20 minutes, stirring occasionally.

Chop peeled grapefruit and lemon; discard seeds. Add to cooked rind and continue simmering 10 minutes.

Measure 3 cups fruit mixture into large saucepan. Add sugar to fruit in pan; mix well. Place over high heat; bring to a full, rolling boil, stirring constantly. Boil hard 1 minute. Remove from heat and stir in pectin at once. Skim off any foam. Stir and skim 7 minutes. Ladle into hot sterile jars and seal.

Green Olives with Preserved Lemons

1 jar green olives in brine
Sliced peel of 1 preserved lemon*
Sprig of thyme

Drain olives, keeping half the brine. Pack jar with olives, lemon peel and thyme. Mix brine with enough olive oil and white wine vinegar to fill the jar and pour over the olives. Leave for a couple of weeks.

*** see recipe for Preserved Lemons**

Green Tomato Relish

This is good served with fried fish and hush puppies.

5 pounds (10 to 12 medium) green tomatoes
1 pound onions
1 cup chopped fresh jalapeños
2 cups unrefined cider vinegar
1 1/2 cups granulated sugar
1/4 cup pickling salt

Prepare 6 (1 pint) canning jars according to manufacturer's directions. Coarsely chop tomatoes, onions and jalapeños in batches in a food processor, and reserve them. Combine vinegar, sugar and salt in a stockpot, and bring to a boil over high heat. Add vegetables and boil the mixture vigorously for 2 to 3 minutes. Spoon the relish into the prepared jars, leaving 1/2 inch of headspace. Process the jars in a water bath for 10 minutes.

Green Tomato−Blueberry Jam

5 cups fresh blueberries, stemmed*
4 large green tomatoes, coarsely chopped (about 4 pounds)
1 1/2 cups water
5 cups granulated sugar
3 (1.75 ounce) packs fruit pectin
1/4 cup lemon juice
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg

Pulse blueberries and chopped tomato in a blender or food processor 3 or 4 times until mixture is almost smooth.

Cook blueberry mixture, 1 1/2 cups water, and sugar in Dutch oven over medium hear, stirring constantly, until sugar dissolves.

Stir in fruit pectin and remaining ingredients. Bring to a boil; cook stirring constantly, 5 minutes or until mixture thickens.

Pour hot mixture into hot jars, filling to 1/4 inch from top. Remove air bubbles; wipe jar rims. Cover at once with metal lids, and screw on bands.

Process in boiling−water bath 10 minutes.

Yields 5 pints.

Prep: 35 minutes, Cook 10 minutes, Process 10 minutes

*** 5 cups frozen blueberries thawed, may be substituted.**

Green Tomato−Jalapeno Relish

This is great served with fried fish and hush puppies.

5 pounds (10 to 12 medium) green tomatoes
1 pound onions
1 cup chopped fresh jalapeños
2 cups unrefined cider vinegar
1 1/2 cups granulated sugar
1/4 cup pickling salt

Prepare 6 (1 pint) canning jars according to manufacturer's directions. Coarsely chop tomatoes, onions and jalapeños in batches in a food processor, and reserve them. Combine vinegar, sugar and salt in a stockpot, and bring to a boil over high heat. Add vegetables and boil the mixture vigorously for 2 to 3 minutes. Spoon the relish into the prepared jars, leaving 1/2 inch of headspace. Process the jars in a water bath for 10 minutes.

Guava Jelly

1 pound guavas
Water
Granulated sugar
Grenadine

Wash guavas and cut them into 1/4−inch slices. Put them into a non−reactive heavy−bottom saucepan and barely cover them with water. Bring the liquid to a boil, lower the heat, and simmer for 20 minutes or until the guavas are tender. Pour the contents of the pan through a strainer lined with cheesecloth. Let it drip for 30 to 45 minutes until most of the liquid has gone through. Squeeze gently to extract any extra liquid.

Measure the guava juice and return it to the saucepan. For every cup of juice add 3/4 cup sugar and 1 tablespoon grenadine. Stir well. Bring to a boil and simmer, stirring, for about 20 minutes or until the jelly reaches 220 degrees F on a candy thermometer. Ladle into hot sterilized jars and seal.

Honey Packed Peaches

Makes 6 pints.

2 3/4 cups water, divided
1/4 cup lemon juice
5 pounds peaches*, peeled, pitted and cut into wedges
1 1/4 cups honey
2 tablespoons vanilla extract
6 small strips lemon zest

In a large bowl, mix 1/4 cup water and lemon juice. Stir fruit in gently, coating all pieces. Set aside. In a small saucepan, bring honey and remaining water to a boil. Remove from heat; stir in vanilla. Cover pan to keep contents hot. Pack fruit gently into 6 hot sterilized pint jars, filling to 1/4 inch from top of jar, and place a piece of lemon zest in each jar. Fill jars with honey mixture up to 1/4 inch from tops. Wipe rims of jars; top with lids. Screw on bands. Place jars on rack in canning kettle of hot water, adding water if necessary to bring water level to 1 inch above tops of jars. Bring water to a rolling boil; boil for 25 minutes. Remove jars carefully and cool on a wire rack.

***Apricots or nectarines may be substituted.**

FYI: Every honey variety has its own unique color and taste. There are approximately 300 varieties of honey in the United States − with flavors that range from delicately sweet to richly bold. In general, the lighter the color of honey, the milder the flavor. Try a light honey such as clover or orange blossom in Honey Packed Peaches and Honey−Lemon Jelly. Experiment with a more robustly flavored honey such as wildflower or avocado when making Strawberry Jam or any of your favorite recipes.

January Jelly

1 cup water
3 1/4 cups granulated sugar
3 tablespoons strained lemon juice
1 (3 ounce) pouch liquid fruit pectin
1 (6 ounce) can frozen concentrated orange juice, thawed

Place water in a 6−quart or larger pot and stir in sugar. Place on high heat and, stirring constantly, bring quickly to a full, rolling boil. Add lemon juice. Boil rapidly for 1 minute. Remove from heat. Stir in pectin. Add juice concentrate and mix well. Skim off foam with a metal spoon, if necessary. Ladle quickly into hot, sterilized jars, leaving 1/2−inch headspace; seal.

Yields 4 half−pints.

Kiwi Jam

4 1/2 cups prepared kiwi (about 4 pounds)
1 box powdered pectin
7 cups granulated sugar

Prepare fruit by cutting in half and scooping out the pulp. Crush and heat over low heat for 3 minutes.

Measure 4 1/2 cups fruit into large kettle. Add pectin and mix well. Place over high heat and stir until mixture comes to a hard boil. Add sugar all at once. Bring to a full rolling boil and boil hard for 1 minute.

Remove from heat. Skim off foam. Pour into sterilized jars. Seal.

Makes 8 1/2 cups.

Kiwi Lime Marmalade

4 kiwis, peeled and trimmed
Zest of 1 lime, slivered
3/4 cup granulated sugar
2 tablespoons fresh lime juice

Quarter the kiwis lengthwise, and then cut them crosswise into 1/2−inch cubes.

Combine the kiwis with remaining ingredients in a deep 2 1/2−quart microwave−safe casserole, and stir well.

Cook, uncovered, at HIGH for 5 minutes. Stir; return to the microwave, and cook until thick, another 6 minutes.

Let the marmalade to cool to room temperature; then cover tightly and refrigerate. It will keep for 1 week in the refrigerator.

Yields 1 cup.

Kool−Aid Jelly

1 package Kool−Aid, any flavor (no sugar added)
1 package Sure−Jell
3 cups granulated sugar
3 cups water

Mix water, Sure−Jell and Kool−Aid together. Bring to a boil, stirring constantly. Stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Boil for 1 minute, stirring constantly. Remove from heat. Quickly skim off foam with a large metal spoon. Pour into jelly glasses and seal.

Kumquat Chutney

Make up a batch of this spicy condiment and keep it on hand to liven up your table. It goes well with chicken, pork, lamb, and curry.

6 navel oranges
12 fresh kumquats or 1 (10 ounce) jar preserved kumquats
1 red bell pepper, seeded and chopped
1 green bell pepper, seeded and chopped
1 onion, chopped
1 cup raisins
2 cups cider vinegar
2 cups packed brown sugar
2 cinnamon sticks
6 whole cloves
2 tablespoons finely chopped fresh ginger
1/2 teaspoon cayenne pepper, or to taste
Salt and freshly−ground pepper, to taste

Cut the unpeeled oranges into 1/4−inch slices, and cut the slices into 6 or 8 pieces. Cut the kumquats into 1/4−inch slices. Combine all the ingredients in a large saucepan and bring to a boil over moderate heat, stirring frequently. Reduce the heat and simmer uncovered for 1 hour, stirring occasionally.

Ladle into clean jars and seal. Will keep refrigerated for up to 4 weeks. Makes about 5 cups.

Kumquat Marmalade

3 quarts kumquats (5 1/2 pounds)
2 lemons, peeled
2 cusp water
3 1/4 cups plus 2 tablespoons granulated sugar
1 (3 ounce) package liquid pectin

Cut kumquats lengthwise, and remove outer rind. Set rind aside. Combine kumquat pulp, peeled lemons and water in a large Dutch oven; bring mixture to a boil, reduce heat and simmer, uncovered, 45 minutes.

Thinly slice kumquat rinds; place in a large Dutch oven and cover with water. Bring mixture to a boil. Boil, uncovered, 5 minutes; drain well, and set aside.

Press kumquat pulp mixture through a sieve or food mill. Measure 4 1/2 cups of purée into Dutch oven; add sugar and cooked kumquat rind. Bring to a full rolling boil; boil 1 minute, stirring constantly. Remove from heat. Add pectin, stirring until well blended. Pour marmalade into hot sterilized jars, leaving 1/4 inch headspace; wipe jar rims. Cover with metal lids; screw on bands. Process marmalade in boiling water bath 10 minutes.

Makes 12 half pints.

Lavender Jelly

Source: The Forgotten Art of Flower Cookery

2 1/4 cups bottled apple juice (the clearest you can find)
1 cup lavender flowers
3 1/2 cups granulated sugar
1/2 (4 ounce) bottle liquid pectin

Place apple juice and lavender in a saucepan and bring to a boil. Cover and remove from the heat. Let stand for 15 minutes, then strain.

Return 2 cups of this juice to the heat, add the sugar, and stirring constantly, bring to a full boil. Stir in the liquid pectin and bring to a rolling boil for 1 minute, stirring constantly.

Remove from the heat, skim off the foam, and pour into jelly glasses with a sprig of jelly in each glass and seal. Process for 5 minutes in a boiling water bath.

Makes about 5 medium glasses.

Lemon Curd

This is a heavenly lemon spread. It's delicious on English muffins, toast, or pancakes. Or blend it with an equal amount of whipped cream and serve as an elegant dessert. Makes about 1 3/4 cups.

3/4 cup granulated sugar
Grated rind and juice (1/3 cup) of 2 lemons
1/2 cup butter
3 eggs, beaten

Put all ingredients in the top of a double boiler, over hot water. Stir until mixture is well blended and begins to thicken. This takes only a few minutes; it will continue to thicken as it cools. Pour into hot, sterilized jars and seal, or into scrupulously cleaned jars for refrigeration or freezing.

Lemon Jelly

1/2 cup lemon juice
1 tablespoon grated lemon rind
1 1/2 cups water
4 1/2 cups granulated sugar
1 bottle liquid fruit pectin
3 to 4 drops yellow food color

Combine lemon juice, lemon rind and water in a bowl. Let stand for 10 minutes.

Strain and pour into large saucepan. Add sugar to juice mixture; mix well. Bring to a hard boil over high heat, stirring constantly. At once, stir in the fruit pectin. Bring to a full rolling boil and boil for 1 minute, stirring constantly. Remove from heat. Stir in food color. Skim off foam with metal spoon. Ladle into hot sterilized jars. Cover immediately with 1/8−inch hot paraffin.

Yields 5 cups.

Lemon Marmalade

3 pounds lemons
8 to 10 cups granulated sugar

Slice the lemons as thinly as possible and discard the ends. Remove and discard all the seeds. Place the lemon slices in a nonreactive bowl and add enough water to cover. Let stand overnight.

Measure the lemons and water into a wide, shallow, nonreactive pan. Add an equal volume of sugar and cook over low heat until sugar is dissolved. Raise heat to medium−high and cook, stirring frequently and skimming off the foam as it rises, until temperature reaches 220 degrees F, about 1/2 hour.

Remove marmalade from heat. To test for consistency, drop a little marmalade on a saucer and put the saucer into the freezer until marmalade is cold, about 5 minutes.

Tip the saucer. The marmalade should just barely run. If too thin, return the marmalade to medium−high heat and cook, testing often, until it has reached the right consistency. Put marmalade into hot, sterilized pint or half−pint jars. Store in refrigerator up to 1 month or, for longer storage, seal according to reliable canning instructions.

Makes about 4 pints.

Lemon Verbena Jelly

2 cups packed, coarsely chopped lemon verbena leaves
6 strips (1/2 x 3 inches) lemon zest
2 1/4 cups water
1/4 cup fresh lemon juice
4 cups granulated sugar
3 ounces liquid pectin
Put the lemon verbena leaves, lemon zest and water into a medium saucepan. Bring to a boil over moderate to high heat, then turn the heat to simmer and cover the pan. Cook for 15 minutes, then remove the pan from the heat and allow to stand, covered, for several hours.

Pour the infusion through a strainer into a large, deep saucepan. Press on the leaves to extract all flavor, then discard the leaves and zest. Stir in the lemon juice and sugar and bring to a full boil over high heat. Add the pectin and return to a full boil, stirring constantly. Continue to boil for 2 minutes, stirring.

Remove from the heat and skim the foam, if necessary. Ladle the jelly into hot sterilized jars. Seal with new lids and metal rings. This subtly flavored jelly is good with scones or toasted brioche, or in the center of thumbprint butter cookies.

Makes five 6−ounce jars.

Lemon Lime Marmalade

3 cups thinly−sliced unpeeled limes
1 cup thinly−sliced lemons, unpeeled, seeded
3 quarts water
9 cups granulated sugar

Combine lime and lemon slices and water in large kettle. Bring to boil and boil 20 minutes, or until peels are tender.

Drain and measure liquid. Add enough water to make 3 quarts liquid, then combine liquid, fruit and sugar in kettle. Bring to boil and cook rapidly until mixture sheets off spoon or to 221 degrees F on a candy thermometer. Pour boiling hot into hot sterilized jars and seal.

Makes 6 to 8 half−pints.

Lime Marmalade

10 limes
12 cups cold water
12 cups granulated sugar

With a very sharp paring knife, remove the outer green peel of the limes. Slice the peel into paper−thin strips and set aside.

Slice the lime pulp very thinly and remove any seeds. Discard end slices. Measure the peel and the lime slices (you should have 4 cups) and cover with the cold water. Allow this mixture to soak overnight.

The next day, place limes and liquid in an 8−quart or larger pot over moderate heat and cook, covered, for 20 minutes or until the lime rind is tender.

Remove from heat and measure the cooked mixture. You should have 12 cups. Add sugar and stir over moderate heat until the sugar dissolves. Boil rapidly, stirring frequently, until the marmalade reaches the jell point. Remove from heat and skim off foam with a metal spoon. Ladle into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath 10 minutes.

Yield 11 half pints.

Lime−Pineapple Marmalade

1 grapefruit
2 limes
1 large pineapple
Approximately 5 cups water
Approximately 5 cups granulated sugar
2 tablespoons freshly−grated orange rind

Wash and remove the seeds of the limes and the grapefruit and dice or put them through a meat grinder. Pare, core and chop the pineapple. Measure all the fruit including the juice, and add 1 1/2 cups of water for each cup of fruit; let this stand overnight.

The next morning, simmer the fruit and water, uncovered, over low heat until the fruit is tender, about 1 hour.

Measure the mixture again and add the orange rind and 1 cup of sugar for each cup of pulp. Cook over medium heat until sugar has dissolved, stirring constantly. Then cook over high heat until your jelly thermometer reads 220 to 222 degrees F, or the syrup sheets (2 drops falling from the side of a spoon and forming 1 large drop). Ladle into hot, sterilized jars and seal immediately.

To seal: Fill to within 1/2−inch head room, being sure to first wipe the rim and threads of the jars with a hot damp cloth to remove all particles of food, seeds or spices. While contents are hot, cover with a 1/8−inch layer of paraffin. When paraffin has set, add another layer of melted paraffin, tilting and rotating the jar to seal completely. Makes about 7 half−pints.

Mango Butter

8 cups peeled and chopped ripe mango
3 cups packed brown sugar
3 tablespoons grated fresh ginger
1 teaspoon grated fresh lime zest
1/2 cup fresh lime juice
1 teaspoon ground cinnamon

Place mangoes in a heavy saucepan over medium heat. Cook, stirring frequently, until mangoes are very soft. (Since mangoes are usually very juicy, you needn't add any water unless the mixture starts to stick; then add up to 1/2 cup, a little at a time, as necessary.) When the mangoes are cooked, remove from heat; purée in a blender or food processor, working carefully in batches. Return purée to pan. Add sugar, ginger, lime zest, lime juice and cinnamon; mix well. Bring to a boil over medium heat, then lower heat and cook, stirring frequently, until very thick, about 30 minutes. Remove from heat; immediately pour into hot, sterilized jars, leaving 1/4−inch head space. Cap and process in a 10−minute boiling water bath.

Yields 4 (1/2−pint) jars.

Mango Chutney

3 1/2 cups sliced mangoes
2 1/2 cups granulated sugar
1 cup brown sugar
1 cup cider vinegar
2 tablespoons finely chopped garlic
4 tablespoons finely chopped ginger root
1 1/2 teaspoons salt
1 1/2 small dried chile peppers, seeded and chopped
1 1/2 teaspoons whole cloves, tied in a cheesecloth bag
1/2 cup raisins

Combine mangoes and sugars, stir well, and let stand overnight.

Drain mangoes in a colander, reserving syrup. In a heavy saucepan combine the vinegar, garlic, ginger, salt, chiles and cloves with the syrup. Simmer for 30 minutes.

Remove cheesecloth bag of cloves. Add mangoes and raisins and simmer for 20 minutes longer. Spoon into sterilized jars and seal. Store in a cool place.

DO NOT DOUBLE THIS RECIPE.

Mango Jam

6 cups semi−ripe or ripe mango slices
2 cups water
3 cups granulated sugar
1 tablespoon vanilla extract

Combine the mango slices and water in a saucepan and boil over moderate heat for 15 minutes, until the mangoes are tender.

Press this mixture through a sieve, or process in an electric blender or food processor until smooth. Return to the saucepan and add the sugar and vanilla extract. Boil for 30 to 40 minutes, until thick and the proper consistency for a jam. Pour into hot sterilized jars and seal.

Makes about 2 quarts.

Mango Raspberry Jam

3 cups finely chopped, pitted, peeled mangoes (about 3 pounds)
1 1/2 cups crushed red raspberries (about 1 1/2 pints)
2 tablespoons lemon juice
1 package fruit pectin
5 1/2 cups granulated sugar

Prepare home canning jars and lids according to manufacturer's instructions.

Combine mangoes, raspberries, lemon juice and pectin in a large saucepot. Bring to a boil over high heat, stirring occasionally. Add sugar, stirring until dissolved.

Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Ladle hot jam into hot jars, leaving 1/4−inch headspace.

Wipe jar rim clean. Screw band down evenly and firmly just until a point of resistance is met − fingertip tight.

Process 10 minutes in a boiling−water canner.

Yields about seven 8−ounce jars.

Mango Relish

1 mango, cut into 1/2−inch cubes
2 green onions, green part only, minced
1/4 teaspoon sesame oil
Juice of 1/2 lime

Combine all ingredients and stir gently.

Makes about 1 1/4 cups.

Mango−Orange Marmalade

4 medium oranges, quartered
4 cups cubed mango
1 (1 3/4 ounce) package powdered pectin
4 cups granulated sugar
1/4 cup chopped maraschino cherries, well drained

Prepare 6 (8−ounce) canning jars and lids following manufacturer's instructions. Process orange with rind in container of electric food processor until thinly sliced (about 2 cups). Combine mango and orange in a large microproof bowl. Microwave at HIGH for 2 minutes, until mixture comes to boiling, stirring occasionally. Add pectin; cook 8 minutes, or until mixture returns to full, rolling boil, stirring twice.

Boil hard for 1 minute. Stir in sugar; return to boiling. Boil for 1 minute. Stir in cherries. Ladle into hot sterilized jars to within 1/4 inch of rim. Seal, following manufacturer's directions. Process in a hot−water bath on the stove top for 20 minutes. Label and date, then store in a cool, dry place.

Maple Syrup Jelly

1 tablespoon lemon juice
1 1/2 cups pure maple syrup
1 bottle liquid fruit pectin

Place lemon juice in medium bowl. Add maple syrup and fruit pectin. Stir well. Pour into 2 (8 ounce) sterilized jelly jars. Cover at once with lids. Let stand at room temperature for 3 days to set.

Maraschino Cherries

4 1/2 pounds pitted red cherries
4 1/2 pounds granulated sugar
3 cups water
Juice of 1 lemon
1 ounce almond extract
1 ounce red food coloring

Brine
2 quarts water
2 tablespoons salt
1 teaspoon alum

Soak pitted cherries overnight in heated brine.

The next morning, drain cherries. Rinse in cold water.

Combine cherries, water, sugar, lemon juice, and red coloring. Heat to boiling point. Let stand 24 hours.

Again boil juices, pour over cherries and let stand 24 hours.

Bring to boil again. Add almond extract and cherries. Pack in hot sterilized jars and seal.

Marinara Sauce

1 1/4 cups onions, finely chopped
1 1/4 cups celery, finely chopped
1 cup carrots, finely chopped
1/2 cup olive oil
1 teaspoon minced garlic
8 pounds ripe plum tomatoes, peeled, seeded and chopped
1 teaspoon granulated sugar (optional)
Freshly−ground black pepper
1 bay leaf
1 teaspoon dried basil, oregano or marjoram
1/4 teaspoon fennel seed (optional)
1 teaspoon salt (or to taste)

Cook onion, celery and carrots in olive oil over medium heat in a large pot, covered, until the vegetables are tender — about 20 minutes. Stir occasionally. Add garlic and cook 2 minutes. Add tomatoes, sugar and pepper. Simmer over low heat for 15 minutes. Put the sauce through the medium disc of a food mill if you prefer a smooth sauce. Omit this step if you prefer a smoother sauce.

Add remaining seasonings (except salt) and simmer, stirring often, until sauce reaches desired consistency (about 20 minutes). Add salt. Remove bay leaf.

Pack into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath 45 minutes.

Marinated Black Olives

1 pound black olives
2 tablespoons red wine vinegar
2 cloves garlic
1 teaspoon paprika
1 lemon slice
Olive oil

Mix together red wine vinegar, garlic, paprika and lemon. Stir in black olives. Put into a jar and add enough olive oil to fill it. These will be best after a couple of weeks.

Microwave Cactus Jelly

Makes 6 cups of jelly.

2 1/2 cups prickly pear cactus fruit juice
3 tablespoons lemon juice
1 box powdered pectin
3 1/2 cups granulated sugar

In a 2− or 3−quart glass measure or casserole, combine cactus juice and pectin. Stir until pectin is dissolved. Cook on high, uncovered, for 7 to 14 minutes or until boiling, stirring every 3 minutes. Boil for 1 minute.

Add lemon juice. Gradually stir in sugar until blended. Cook on high for 5 to 7 minutes or until mixture returns to a boil. Stir every 2 minutes to prevent a boil−over. Boil for 2 minutes. Skim foam from top. Pour into hot sterilized 1/2 pint jars. Cover with hot sterilized lids and screw bands. Inver jar and quickly return to upright position. If you pick your own fruit and make the juice, the cost can be approximately $2!!

Middle Eastern Fig Jam

2 pounds dried figs (Turkish, sun−dried, if possible)
1 1/2 pounds granulated sugar
25 ounces water
Juice of 1/2 lemon
1 teaspoon ground aniseed
3 tablespoons pine nuts
1/4 pound walnuts, chopped
1/4 teaspoon pulverized mastic*

Chop the figs roughly. Boil sugar and water with the lemon juice for a few minutes, then add the figs and simmer gently until they are soft and impregnated with the syrup, which should have thickened enough to coat the back of a spoon. Stir constantly to avoid burning. Add the aniseed, pine nuts and walnuts. Simmer gently, stirring for a few minutes longer. Remove from the heat and stir the mastic in very thoroughly. (To be properly pulverized, it must have been pounded with sugar.) Pour into clean, hot glass jars and seal as usual.

*** Mastic is the resinous gum of Pistacia lentiscus and is sold in Greek and Oriental stores.**

Mincemeat

1 small navel orange
1 small lemon
8 cups finely diced unpeeled apples
1 1/2 cups golden raisins
1 1/2 cups seedless raisins
1 cup mixed diced candied fruits
1 cup orange juice
4 cups packed brown sugar
1 tablespoon cinnamon
1 1/2 teaspoons ground nutmeg
1 1/2 teaspoons ground cloves
1 1/2 teaspoons ground allspice
1 1/4 cups brandy

Quarter and seed orange and lemon. Grind in food grinder or food processor fitted with a steel blade. In Dutch oven combine ground orange and lemon, apples, raisins, candied fruits and orange juice. Bring to boil; reduce heat and simmer 15 minutes, stirring occasionally. Add sugar, spices and salt. Simmer 15 minutes, stirring occasionally. Add 1 cup of brandy. Simmer, stirring occasionally, until mixture is thick like jam — about 1 hour. Remove from heat. Stir in remaining brandy. Store covered in refrigerator up to 2 months.

Mint Jelly

1 1/2 cups packed fresh mint, washed
3 1/4 cups water
Green food coloring
1/2 teaspoon lemon juice
1 (1 3/4 ounce) box Sure−Jell®
4 cups granulated sugar

Crush mint leaves and stems. Add water. Bring to a boil. Remove from heat, cover and let stand 10 minutes. Strain and measure 3 cups of mint infusion. Add food coloring and lemon juice. Add Sure−Jell®, dissolve and bring to a rapid boil. Add sugar. Cook fast, stirring occasionally until it comes to a rapid boil that cannot be stirred down; then cook 1 minute more. Pour into sterilized jelly glasses and seal.

Yields 6 half pints.

Mountain Dew Jelly

3 1/4 cups Mountain Dew
2 tablespoons lemon juice
4 1/2 cups granulated sugar
1 package Sure Jell pectin

Pour the Mountain Dew and lemon juice into a 6− to 8−quart pot. Bring to a boil and allow to boil for 3 minutes. Let it cool slightly, then follow the Sure Jell directions. Process for 10 minutes in a boiling water bath.

NOTE: You can use more Mountain Dew and reduce it to 3 1/4 cups for a more concentrated flavor.

Nectarine−Orange Marmalade

3 pounds nectarines
3 medium−size oranges
4 1/2 cups granulated sugar

Wash, blanch, peel and pit nectarines; wash the oranges. Remove the peel from 1 1/2 of the oranges and discard it. Put the nectarines and the peeled and unpeeled oranges through a meat grinder. There should be about 4 1/2 cups. Place the fruit in a preserving kettle; add 4 1/2 cups of sugar and bring slowly to a boil. Boil rapidly, uncovered, for about 30 minutes, stirring frequently. Skim off foam with a metal spoon. Ladle into hot, sterilized jars and seal immediately.

To seal: Fill to within 1/2−inch head room, being sure to first wipe the rim and threads of the jars with a hot damp cloth to remove all particles of food, seeds or spices. While contents are hot, cover with a 1/8−inch layer of paraffin. When paraffin has set, add another layer of melted paraffin, tilting and rotating the jar to seal completely.

Makes about 4 half−pints.

No−Cook Strawberry Butter

1 quart fully ripe strawberries
1/2 teaspoon grated lemon rind
1/4 teaspoon nutmeg
4 cups granulated sugar
2 tablespoons lemon juice
1 pouch Certo® Fruit Pectin

Stem strawberries and place 1 cup at a time in container of food processor with cutting blade. Cover container, and turn on and off 2 or 3 times until fruit is chopped. Do not purée. Measure 2 cups into large bowl. Add lemon rind and nutmeg. Thoroughly mix sugar into fruit; let stand 10 minutes.

Add lemon juice to pectin in a small bowl; stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Quickly ladle into scalded containers, filling to within 1/2 inch of top. Cover at once with tight lids. Let stand at room temperature 24 hours, then store in freezer. Small amounts may be covered and store in refrigerator up to 3 weeks.

One Hour Apple Butter

1 gallon applesauce
1 box Sure−Jell®
2 pounds granulated sugar (more if apples are sour)
1 bag cinnamon red hots
Several drops red food color

Bring applesauce to boil, then add remaining ingredients. If not spicy enough, add a few drops of cinnamon oil from the drugstore. Cook for 1 hour. Can use blender on applesauce before heating as it makes it more smooth. Pack into scalded jars while very hot. Seal.

Orange Jalapeno Jelly

2 to 3 fresh jalapeño peppers, seeded and minced
1 (4 ounce) jar pimentos, drained well
5 tablespoons minced green bell pepper
1 1/2 cups freshly squeezed orange juice
1 cup white wine vinegar
6 1/2 cups granulated sugar
3 (3 ounce) packages liquid fruit pectin

Combine all ingredients except pectin in large kettle or Dutch oven. Stir well. Bring to a hard rolling boil, and boil 1 minute, stirring constantly.

Remove from heat and let stand 5 minutes. Skim foam from top with metal spoon.
Add pectin and stir well.

Quickly ladle into hot, sterilized half−pint jars, leaving 1/4−inch headspace. Wipe rims of jars with damp cloth; cover at once with metal lids and screw bands; seal tightly.

Process filled jars in hot water bath, or refrigerate immediately after cooling. Turn jars frequently during cooling to distribute pepper evenly throughout jelly.

Makes 6 half−pint jars.

Papaya Peach Preserves

3 1/2 cups thinly sliced, pitted, peeled peaches (about 1 1/2 pounds)
2 cups 3/4−inch cubed, seeded, peeled papayas (about 1 1/2 pounds)
1/4 cup lemon juice
1/4 cup water
1 (6−inch) vanilla bean
1 package pectin
5 cup granulated sugar

Prepare home canning jars and lids according to manufacturer's instructions.

Combine peaches, papayas, lemon juice, water and vanilla bean in a large saucepot. Simmer mixture 10 to 15 minutes, stirring occasionally. Stir in pectin; bring to a boil over high heat, stirring constantly. Add sugar, stirring until dissolved. Return to a rolling boil. Boil hard 1 minute, stirring constantly.

Remove from heat. Remove vanilla bean. Skim foam if necessary. Ladle hot preserves into hot jars, leaving 1/4−inch headspace. Wipe jar rim clean. Screw band down evenly and firmly just until a point of resistance is met − fingertip tight.

Process 10 minutes in a boiling−water canner.

Yields about six 8−ounce jars.

Peach Chutney

5 pounds peaches
1 package golden raisins
3 cups brown sugar
2 cups chopped pecans
1 can crushed pineapple
1 pint vinegar
4 ounces preserved ginger
1 tablespoon cinnamon
1 teaspoon allspice
1 teaspoon cloves

Mix all together in a large kettle. Bring to a boil. Cook about 20 minutes, stirring frequently. Pour chutney into sterile jars and seal.

Peach Honey

3 cups soft peaches, crushed
2 cups water
3 1/2 pounds granulated sugar
1 teaspoon powdered alum

Add water to crushed peaches and cook until peaches are soft. Add sugar; when it has dissolved, cook rapidly until thick. Add alum and cook 1 minute longer. Let stand until cooled. Pour into jars and seal with paraffin.

Peach Marmalade

1 small orange
1 lemon
1/4 cup water
3 pounds peaches
1 (1 3/4 ounce) package powdered fruit pectin
5 cups granulated sugar

Cut orange and lemon in quarters; remove seeds. Slice orange and lemon quarters crosswise in very thin slices.

In medium saucepan combine fruit slices and water. Cover and simmer the orange and lemon mixture for 20 minutes.

Peel, pit, and finely chop peaches.

In 8− to 10− quart kettle or Dutch oven combine orange and lemon mixture and chopped or ground peaches.

Stir pectin into fruit mixture and bring mixture to full rolling boil. Stir in sugar; bring again to full rolling boil, stirring constantly. Boil hard, uncovered, 1 minute.

Remove from heat; quickly skim off foam. Pour at once into hot sterilized jars; seal.

Makes 7 or 8 half−pints.

Peachy Jalapeno Jelly

12 peaches, skinned
7 large jalapeños, chopped
5 to 6 cups granulated sugar
1 package pectin

Cook the peaches until done, but not too mushy. Add the jalapeños and cook until tender. Add sugar and cook until thickened, then add pectin. Cook an additional 15 minutes, stirring frequently.

Pour the jelly into sterilized jars, filling to a half inch from rim. Tighten the lids and put in a hot bath for 20 minutes.

Pear Chutney

3 cups cider vinegar
2 pounds brown sugar
6 pounds firm pears, cored, peeled and chopped
2 medium onions, chopped
2 cups golden raisins
1/2 cup diced preserved ginger or
3 tablespoons chopped fresh ginger root
2 cloves garlic, minced
1 teaspoon cayenne pepper
4 teaspoons salt
1 teaspoon cinnamon
1 teaspoon ground cloves
4 teaspoons mustard seed

In a large, heavy kettle, bring vinegar and sugar to a boil and stir until sugar dissolves. Add all remaining ingredients and bring back to a gentle boil. Lower heat and simmer, uncovered, over very low heat, stirring occasionally. Chutney should be thick and will take 1 1/2 hours or longer to reach correct consistency. Pour into sterilized jars and seal. Store in a cool place.

Pear Marmalade

4 cups chopped, cored, peeled pears (about 5 medium)
1/2 cup thinly sliced orange peel (about 1 medium)
1/2 cup chopped orange pulp (about 1 medium)
1/2 cup thinly sliced lemon (about 1 medium)
1/2 cup water
1 tablespoon lemon juice
8 sticks cinnamon
1 1/4 teaspoons whole cloves
1 package fruit pectin
5 cups granulated sugar

Prepare home canning jars and lids according to manufacturer's instructions.

Combine pears, orange peel, orange pulp, lemon, water and lemon juice in a large saucepot. Tie whole spices in a spice bag and add to mixture. Cover and simmer 10 minutes, stirring occasionally.

Stir in pectin; bring to a boil over high heat, stirring frequently. Add sugar, stirring until dissolved. Return to a rolling boil. Boil hard 1 minute, stirring constantly.

Remove from heat. Remove spice bag. Skim foam if necessary. Ladle hot marmalade into hot jars, leaving 1/4−inch headspace. Wipe jar rim clean. Screw band down evenly and firmly just until a point of resistance is met.

Process 10 minutes in a boiling−water canner.

Yields about six 8−ounce jars.

Pear Mincemeat

7 pounds cooking pears
1 pound raisins
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
1 tablespoon ground cloves
1 tablespoon salt
2 cups vinegar
2 lemons, grated (juice and rind)
3 pounds granulated sugar

Grind together the pears and raisins. Add all remaining ingredients. Cook until thick and seal in jars while hot. Allow to age for several weeks.

Yields at least 8 pints.

Pear Mincemeat Pie
Add 1/2 cup broken nuts, 1 tablespoon rum or rum flavoring and 1 apple, peeled and finely diced, to 3 cups Pear Mincemeat. Pour into unbaked 9−inch pie shell, cover with a lattice of pastry and bake.

Pear Preserves

3 quarts pears, sliced or chopped
3 cups water
4 1/2 cups granulated sugar
6 slices lemon

Wash and pare fruit. Cook until tender in water. Remove fruit and make a syrup of the liquid and sugar. Add fruit to partially cooled syrup and bring gently to a boil. Add lemon slices. Boil rapidly until fruit is clear and tender. Let stand in syrup to cool.

Remove lemon. Pour fruit into sterilized jars. Reheat syrup to boiling and pour over fruit. Seal each jar as filled.

Yields 8 (8 ounce) jars.

Pear Relish

12 pounds hard pears (about 40)
peeled, cored and quartered
2 pounds onions, peeled and quartered
4 green bell peppers, seeded and quartered
5 cups white vinegar
4 cups granulated sugar
2 1/2 tablespoons salt
2 tablespoons whole mixed pickling spice
2 tablespoons turmeric

Run pears, onions and peppers through food grinder. Drain off all liquid. Combine vinegar, sugar, salt, pickling spice and turmeric. Boil 10 minutes. Add pears, onions and peppers. Boil 15 minutes. Spoon into hot jars and seal quickly.

Yields 8 to 9 pints.

This is very good with meats or vegetables.

Pear−Brandy Butter

4 pounds coarse pears, peeled, cored and chopped
2 cups granulated sugar
1 cup fresh orange juice
1/4 cup pear brandy
1 to 2 tablespoons fresh lemon juice

Prepare canning jars. Combine pears, sugar, orange juice, brandy and 1 tablespoon of the lemon juice in a heavy saucepan. Bring the mixture to a boil over high heat. Reduce heat to a simmer, and cook slowly until the pears are very tender, about 30 to 35 minutes.

Spoon the mixture into a food processor or blender, and purée it, in batches if necessary, until it is smooth. Return the mixture to the heat, and simmer over low heat, stirring frequently, until it is very thick, another 25 to 30 minutes.

Taste, and add remaining lemon juice, if needed. Spoon the mixture into prepared jars, leaving 1/4 inch headspace. Process according to manufacturer's directions, usually 10 minutes.

Pecan Praline Syrup

2 cups dark corn syrup
1/3 cup dark brown sugar
1/2 cup water
1 cup chopped pecans
1/2 teaspoon vanilla extract

Combine syrup, sugar and water in a saucepan. Bring to a boil; boil for 1 minute. Reduce heat. Stir in pecans and vanilla extract. Simmer for 5 minutes. Ladle hot syrup into hot jars, leaving 1/4 inch headspace. Adjust 2−piece lids, and water bath for 10 minutes.

Yields about 4 half pints.

Peeled Fig Preserves

6 cups granulated sugar
4 pounds peeled figs
1 lemon, sliced

Layer sugar, figs and lemon slices in large pot and cook covered on very low heat until sugar dissolves (about 1 hour). Uncover and cook about 45 minutes longer, until figs are transparent.

Lift out figs with a slotted spoon and cook the syrup about 15 minutes longer, until thicker. Put figs back into pot and let sit overnight.

The following morning, heat figs to a boil and seal in jars.

Yields 7 half pints.

Peppered Citrus Olives

2 cups green olives (mixed sizes, if desired)
30 black peppercorns
1 lemon
6 lemon thyme sprigs or regular thyme sprigs
2 tablespoons olive oil

Drain the olives and place them in a glass or other nonreactive container.

Using a wooden mallet or the back of a wooden spoon, hit the peppercorns just enough to bruise or barely crack them. Add to the olives.

Cut the lemon into 12 or 15 pieces, removing the seeds. Add the lemon to the olives. Rub the sprigs of thyme between your hands over the bowl, dropping some of the leaves onto the olives, then add the sprigs and the olive oil. Turn the olives to coat them with the mixture. Cover with plastic wrap and refrigerate at least 24 hours, or up to 3 days before serving.

Yields 2 cups.

Persimmon Chutney

2 pounds ripe persimmons
1 cup chopped onions
1/2 cup white vinegar
1/4 cup water
1/4 cup raisins
1/4 cup dark brown sugar
1 tablespoon unsulphured dark molasses
1 tablespoon mustard seeds
1/2 teaspoon powdered ginger
1/2 teaspoon white pepper

Prepare half−pint canning jars according to manufacturer's directions. Split the skins of the persimmons, and spoon out the soft flesh. Combine the fruit and other ingredients in a heavy saucepan. Simmer the mixture over low heat for 30 to 45 minutes, stirring occasionally, until it is very thick. Add a little more water if the mixture starts to be sticky.

Spoon the chutney into the prepared jars, and screw on the lids. Refrigerate the jars, or process them in a water bath for 10 minutes. If you are processing the jars, leave about 1/4−inch headspace. The chutney is best if it is allowed to blend flavors for a couple days.

Pickled Pumpkin

Pumpkin
2 pounds (1 kg) pumpkin
1 tablespoon granulated sugar
1/2 teaspoon salt
1 cup (250 ml) water (about)

Marinade
1 cup (250 ml) water
1/3 cup (80 ml) vinegar
6 whole cloves
1/4 stick cinnamon
Pinch nutmeg
Pinch salt
1 tablespoon granulated sugar

Wash pumpkin and cut in half. Remove seeds, veins and peel. Cut 1/2−inch (1 cm) cubes.

Combine water, salt and sugar. Bring to boil. Add pumpkin cubes, cover pot, bring to boil, turn off the heat and let stand covered until warm. Drain and place in clean jar.

In saucepan combine water, vinegar and spices. Bring to boil over low heat. Pour warm marinade over the pumpkin cubes. Cover and cool. Pumpkin cubes are ready to serve the next day.

Pineapple Ginger Preserves

3 1/2 cups granulated sugar
2 (4 pound) pineapples, peeled and cut into 1/4−inch rings, cored, and chopped coarse (about 8 cups)
1/4 cup fresh gingerroot, peeled and finely chopped

In a heavy kettle combine the sugar and 2 cups water. Bring the mixture to a boil, stirring until the sugar is dissolved, and boil the syrup until it registers 220 degrees F on a candy thermometer. Stir in the pineapple and the gingerroot and simmer the mixture, uncovered, stirring to prevent scorching, for 1 hour, or until it registers 220 degrees F on a candy thermometer.

Remove the kettle from the heat and ladle the preserves into 5 sterilized 1/2−pint jars, filling the jars to within 1/4 inch of the tops. Wipe the rims with a dampened towel and seal the jars with the lids. Put the jars in a water bath canner or on a rack set in a deep kettle. Add enough hot water to the canner or kettle to cover the jars by 2 inches, and bring it to a boil. Process the jars, covered, for 10 minutes. Transfer them with tongs to a rack, and let them cool completely. Store the jars in a cool dark place.

Pineapple Jam

3 1/4 cups prepared fruit (one 20−ounce can crushed pineapple in syrup)
3 cups (1 1/4 pounds) granulated sugar
1 box Sure−Jel fruit pectin

First, prepare the fruit. Measure contents of one can crushed pineapple. Add enough water to make 3 1/4 cups. Place in 6− or 8−quart saucepan.

Then make the jam. Measure sugar and set aside.

Mix fruit pectin into fruit in saucepan. Place over high heat and stir until mixture comes to a full boil. Immediately add all sugar and stir. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with a metal spoon. Ladle quickly into hot sterilized jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two−piece lids. Screw bands tightly. Invert jars for 5 minutes, then turn upright. After 1 hour, check seals.

Pineapple Mint Jam

Yield − about 12 medium glasses

4 cups prepared fruit (1 #2 1/2 can crushed pineapple)
1/2 cup lemon juice (2 lemons)
7 1/2 cups (3 1/4 pound) granulated sugar
1 bottle Certo fruit pectin
3/4 teaspoon spearmint extract
Few drops green coloring

Put fruit into large saucepan. Add 3/4 cup water and mix well. Add lemon juice. Add sugar to fruit in saucepan and mix well. Place over high heat. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. remove from heat at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly. add flavoring and coloring. Ladle into glasses. cover with 1/8−inch hot paraffin.

Pineapple Mint Jelly

1 cup firmly packed chopped mint leaves
2 cups boiling water, divided
1 fresh pineapple (about 5 pounds)
2 tablespoons lemon juice
1 package fruit pectin
Green food coloring (optional)
4 1/2 cups granulated sugar

Prepare home canning jars and lids according to manufacturer's instructions. Jars should be covered with water and boiled 10 minutes to sterilize.

To prepare juice: Put mint leaves in a bowl; add 1 cup boiling water; let stand 1 hour. Press juice from mint leaves, reserving 1/2 cup mint extract, set aside. Finely chop pineapple.

Add 1 cup boiling water; simmer 5 minutes, covered, stirring occasionally. Crush pineapple; simmer 5 to 10 minutes. Strain juice through a damp jelly bag or several layers of cheesecloth. Measure 3 cups pineapple juice.

To make jelly: Combine mint extract, pineapple juice, lemon juice, pectin and green food coloring, if desired in a large saucepan. Bring to a boil over high heat, stirring constantly. Add sugar, stirring until dissolved.

Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Ladle hot jelly into hot, sterilized jars, leaving 1/4−inch headspace. Wipe jar rim clean. Screw band down evenly and firmly just until a point of resistance is met fingertip tight.

Process 10 minutes in a boiling−water canner.

Yields about five 8−ounce jars.

Pineapple Pickles

1 (20 ounce) can pineapple chunks
3/4 cup cider vinegar
1 cup granulated sugar
6 whole allspice berries
3 whole cloves
1 (3−inch) stick cinnamon
Dash of salt
Red food coloring (optional)

Drain pineapple, reserving 3/4 cup syrup. Put syrup and all ingredients except pineapple and food coloring into saucepan. Cook uncovered 15 minutes. Remove from heat and add 1 to 2 drops food coloring. Cool and pour over pineapple. Put into jar, cover tightly, and refrigerate at least 24 hours.

Serve ice cold.

Pioneer Tomato Jam

3 pounds fresh ripe tomatoes, peeled and seeded
1/4 cup fresh lemon juice
Grated rind of 1 lemon
6 cups granulated sugar
6 ounces liquid fruit pectin

In a heavy 2−quart saucepan, cook the tomatoes over low heat for 10 minutes. Add lemon juice and rind. Then add sugar and bring to a rolling boil. Boil for 2 to 3 minutes. Remove from heat and stir in pectin. Skim, if necessary, and spoon into sterilized jars. Store in a cool dark place.

If desired, you can add one stick of cinnamon to each sterilized jar before pouring in the jam.

Plum Conserve

2 cups plums, seeded, peeled and chopped
2 cups granulated sugar

Put the plums in a saucepan and pour sugar on top. Place the pan over medium heat and bring to a simmer. Do not stir the mixture until the sugar on top of the plums is nearly melted, then stir it frequently until the mixture is thickened, about 15 to 20 minutes. DO NOT OVERCOOK.

Remove it from the heat and allow it to cool. It will continue to gel as it cools. Keep the Plum Conserve in the refrigerator or place it in sterilized jars according to manufacturer's directions.

Makes 2 cups.

Pomegranate Jelly

1 package Sure−Jell®
3 1/2 cups pomegranate juice
Paraffin
1/4 cup lemon juice
4 1/2 cups granulated sugar

Juice pomegranates by cutting in half and juicing in an electric juicer. Mix Sure−Jell® with the juices and bring to a hard boil; add sugar all at once. Bring to a hard boil and boil for 1 minute. Let set 1 minute, then skim. Pour into glasses and cover with paraffin while warm.

Port Wine Jelly

You can use any wine you like for this jelly. Just substitute your favorite, and eliminate the cinnamon sticks.

2 cups good−quality port wine
3 cups granulated sugar
1 tablespoon freshly−squeezed lemon juice
2 cinnamon sticks, broken in half
3 ounces liquid pectin (Certo®)

Prepare canning jars according to manufacturer's directions. Combine port, sugar, lemon juice and cinnamon sticks in a heavy saucepan. Bring the mixture to a boil over high heat. Stir to help dissolve the sugar. Boil vigorously for 2 minutes; remove the pan from the heat, and immediately add the pectin. Spoon the jelly into prepared jars, leaving 1/4 inch of headspace. Place a piece of cinnamon stick in each jar. Process the jars in a water bath according to the manufacturer's directions, no less than 10 minutes.

Prickly Pear Jelly

2 1/2 cups juice, 1 quart fruit
Water to cover in kettle
1 package powdered pectin (not liquid)
3 tablespoons lemon or Mexican lime juice
3 1/2 cups granulated sugar
Sterilized jelly glasses
Melted paraffin

Use red, ripe, tuna (fruit). If fruit is very ripe, try to include some under−ripe ones to add pectin. A handy way to gather fruit is to use a long−handled fork or tongs and a heavy paper bag. It is not necessary to burn off the spines, as they will come off when fruit is pressed through cheesecloth or filter paper. Brush the pears with a vegetable brush. Wash and place in a kettle with just enough water to cover. Boil until quite tender and soft. This is necessary to extract all juice. Set juice aside so sediment will settle to bottom of container. For clear jelly do not use pectin containing sediment.

For each 2 1/2 cups juice, add 1 package powdered pectin (more successful than liquid pectin in this recipe). Bring to a fast boil, stirring constantly. Add lemon or lime juice and sugar. Bring to a hard boil that cannot be stirred down. Boil for 3 minutes. Timing is important to get a product that will jell. Remove from heat; skim and pour into sterilized glasses. Cover with a layer of melted paraffin.

Prickly Pear Marmalade

1 medium orange
3 prickly pears
1/2 cup orange juice
1 tablespoon lemon juice
1 cup granulated sugar

Remove peel from orange, reserve pulp and cut peel into thin strips. Cover peel with water, bring to a boil and simmer 5 minutes. Drain, cover with fresh water, and again simmer for 5 minutes. Drain a second time.

Add 1/2 cup fresh water, simmer for 5 minutes, do not drain. Remove seeds and heavy membranes from orange pulp, and dice. Prepare prickly pears by peeling and removing seeds. (You can eat the seeds of the fresh fruit, but they are not good when cooked.)

Add diced orange pulp, 2 cups of the prickly pear pulp, orange juice, lemon juice and sugar to the orange peel. Boil until it thickens and the gel point is reached, about 30 minutes. Ladle into hot, sterilized jars. Seal.

This marmalade is unusually delicious; however it will only keep about 9 months. If you give it away, let them know its storage life. Fills 2 to 3 (1/2−pint) jars.

Pumpkin Butter

3 1/2 cups fresh ground pumpkin or canned pumpkin purée
2 1/2 cups light brown sugar
1 lemon, juice and grated rind
1 tablespoon ground ginger
1 1/2 teaspoons cinnamon
1/4 teaspoon allspice

If using fresh pumpkin, mix with sugar, lemon, ginger, cinnamon and allspice in a large bowl. Let stand at room temperature 8 to 10 hours

Transfer to a heavy saucepan, add 1/2 cup water and bring to a boil. Simmer on low heat, stirring often, for 40 to 60 minutes, to desired consistency. (With canned pumpkin, mix ingredients in heavy saucepan; bring to a boil and simmer on low about 20 minutes, to thicken.)

Pour mixture into hot, sterile, 6−ounce canning jars, leaving 1/2−inch headspace. Seal with sterile, 2−part lids and rings, as manufacturer directs, processing 10 minutes in boiling water bath. Cool; adjust seals.

Makes five 6−ounce jars.

Pumpkin Jam

1 medium pumpkin (about 4 pounds)
Granulated sugar
4 lemons
4 oranges

Cut up and dice the pumpkin. Use a ratio of 2 cups pumpkin to 1 cup sugar. Cut up 4 lemons and 4 oranges.

Combine pumpkin, lemon and orange and cover with the sugar. Let stand overnight.

The next day, mix well and cook until pumpkin is clear. Pack in sterile jars and seal immediately.

Quince Jelly

4 1/2 cups prepared juice (about 3 pound ripe quinces and 4 cup water)
1/4 cup lemon juice (2 lemons)
6 1/2 cups granulated sugar
1 box Sure−Jell® Fruit Pectin

Prepare the juice. Core and grind about 3 pounds fully ripe quinces (do not peel). Place in large pan, add water, bring to a boil, cover, and simmer 15 minutes.

Place juice in jelly cloth or bag; squeeze juice. Measure 4 1/2 cups into very large saucepan. Squeeze and strain juice from 2 medium lemons; measure 1/4 cup into the pan. Now make the jelly.

Measure sugar; set aside.

Mix Sure−Jell into juice. Bring to a hard boil over high heat, stirring constantly. At once, stir in sugar. Bring to a full rolling boil and boil hard 1 minutes, stirring constantly. Remove from heat, skim off foam and pour into glasses. Cover with hot paraffin. Makes about 10 medium glasses.

Quince Jam
Prepare as for Quince Jelly, peeling as well as coring and grinding the fruit, reducing the water to 3 cups and using 4 1/2 cups cooked fruit instead of juice. Before ladling jam into glasses, stir and skim for 5 minutes to cool slightly and prevent floating fruit.

Raspberry Jalapeno Jelly

1 cup fresh or frozen raspberries
1/2 cup chopped green bell pepper
1/4 cup chopped jalapeno pepper
3 cups granulated sugar
3/4 cup apple cider vinegar
1/3 (6 fluid ounce) container liquid pectin
1 sprig fresh mint

Sterilize jars and lids by immersing in boiling water for at least 5 minutes.

In a saucepan, combine the raspberries, bell pepper, and jalapeno peppers with the sugar and cider vinegar. Bring to a boil over medium−high heat, and boil rapidly for 1 minute. Remove from heat and let stand for 5 minutes.

Stir in the liquid pectin, and run the mixture through a strainer to remove bits of peppers. Pour the strained liquid into sterilized jars, and seal. Store in a cool dark place. Refrigerate after opening.

Raspberry Jam

2 pounds raspberries
3 cups granulated sugar
Juice of 1 lemon

Rinse and mash berries. Place in a 6−quart or larger pot with sugar and slowly bring to a boil, stirring to dissolve sugar. Boil for 20 to 30 minutes, stirring frequently to prevent sticking and scorching, until thickened. Jam will thicken as it cools. Add lemon juice at the end of cooking time.

Remove from heat and skim off foam with a spoon. Ladle jam into clean, hot jars, leaving 1/2−inch headspace; seal. Process in a boiling water bath for 10 minutes.

Yield 4 to 5 half−pints.

Raspberry Kool−Aid Jam

2 cups crushed raspberries
2 cups water
1 package unsweetened raspberry Kool−Aid
1 package pectin
6 1/2 cups granulated sugar

Stir berries, pectin, water and Kool−Aid together and bring to boil. Add sugar, bring to rolling boil. Boil 5 minutes. Bottle and seal.

Raspberry Rhubarb Jam

3 cups red fresh young rhubarb, cut in 1/4−inch pieces
1 1/2 cups granulated sugar
1 (10 to 11 ounce) box frozen raspberries or strawberries
1 (3 ounce) package raspberry or strawberry flavored Jell−O

Do not peel rhubarb; cut very small. Cover with sugar and let stand for 2 to 3 hours.

Stir rhubarb−sugar mixture. Cook for 15 minutes.

Add raspberries or strawberries. When thawed, cook 15 minutes more. Add gelatin, raspberry (if frozen raspberries are used), strawberry (if frozen strawberries are used). Put into containers. Cool. Keep in refrigerator or may be frozen.

Raspberry−Habanero Jelly

3 habañero peppers
2 sweet red peppers
1 sweet green pepper
6 ounces fresh red raspberries
2 1/4 cups water
1 cup vinegar
1 package Sure Jel Pectin
4 cups granulated sugar

Chop up the peppers in a processor until they are chopped up fine. Put all but 1/4 cup peppers in a saucepan with raspberries and water. Bring to a boil, cover and reduce heat to simmer and cook 15 minutes.

Press through a sieve or jelly bag. You should have 2 cups prepared juice. Return the juice to a cleaned pot. Add vinegar and reserved chopped peppers. Let cool 15 minutes.

Add pectin. Bring to a boil. Add sugar. Bring back to boil and boil hard for 2 minutes. Remove from heat, skim foam. Ladle into hot 1/2 pint jars leaving 1/8" headspace. Seal. Process in a boiling water bath for 5 minutes.

Red Grapefruit Jelly

3 1/2 cups freshly squeezed red grapefruit juice
1/4 cup lemon juice
7 cusp granulated sugar
2 (3 ounce) pouches liquid pectin
Red food coloring (optional)

Combine juices and sugar. Bring to a rolling boil for 1 minute. Remove from heat and quickly skim off any foam. Stir in liquid pectin. Add 6 to 8 drops of red food coloring. Ladle into hot sterilized jars and cover with lids and rings. Process jars in boiling water for 10 minutes to seal.

Makes 6 jars.

Red Hot Apple Jelly

4 cups apple juice
1 package powdered pectin
4 cups granulated sugar
1/4 cup red hot cinnamon candies

Combine apple juice and pectin in a large microwave−safe bowl. Cover with plastic wrap or wax paper and set in the microwave. Bring to a boil on HIGH setting − about 12 to 14 minutes. Stir twice. Remove from microwave; add sugar and cinnamon candies, stirring well. Return to microwave: cook until mixture returns to a rolling boil, about 10 to 12 minutes, stirring occasionally. Boil hard 1 minute. Remove from oven. Skim foam if necessary. Pour hot into hot, sterilized jars, leaving 1/4 inch head space. Cap and seal. Process 5 minutes in boiling water canner.

Yield: 6 half pints.

Red Pepper Relish

24 sweet red bell peppers, ground (reserve juice)
7 medium onions, chopped fine (reserve juice)
3 cups white vinegar
3 cups granulated sugar
2 tablespoons salt
2 tablespoons mustard seed

Drain some, but not all, of juice from peppers. Combine peppers, onions with juice and all other ingredients in a pot. Bring to boil and simmer 30 minutes, stirring occasionally. Seal at once in jars. Process in boiling water bath for 20 minutes.

Yields 2 quarts.

Excellent with meat or vegetables. Especially good on cream cheese as an appetizer served with crackers.

Red Tomato Jam

4 cups tomatoes
1/2 slice lemon
4 cups granulated sugar, divided

Scald tomatoes, peel. Squeeze out as many seeds and as much juice as possible. Measure 4 cups tomatoes into kettle. Add lemon and 1 cup sugar. Boil for 5 minutes.

Add 1 cup sugar. Boil for 3 minutes.

Add remaining sugar. Boil for 20 minutes. Pour hot liquid into sterilized containers; seal.

Rhubarb Chutney

8 cups rhubarb, finely chopped
1/2 cups chopped onion
1 1/2 cups chopped raisins
3 1/2 cups brown sugar
1/2 cup vinegar
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ground ginger
1 teaspoon allspice

Cook first 5 ingredients until thick, about 25 minutes, stirring frequently. Add salt, cinnamon, ginger and allspice and cook 5 minutes longer. Pour boiling hot into hot sterilized jars, leaving 1/8−inch headspace. Seal immediately.

Makes 4 pints.

Rhubarb Ginger Jam

2 pounds rhubarb (about 8 cups)
2 cups granulated sugar
1/3 cup fresh ginger, minced or grated
1/2 vanilla bean, split with seeds scraped into pan

Place all ingredients into a large saucepan. Bring to a simmer. Cook, stirring occasionally for 20 to 25 minutes on medium heat until the mixture reaches 218 to 220 degrees F on an instant−read thermometer. Skim any foam from the top and remove vanilla bean. Let sit for 5 minutes.

Jam, at this point, can be stored in sterilized canning jars in the refrigerator for a few weeks, or water−bath canned per the instructions, no less than 10 minutes, with the canning jars.

Makes 6 cups.

Rhubarb Jam

5 cups rhubarb, finely cut
1 (20 ounce) can crushed pineapple
3 cups granulated sugar
1 small box strawberry or raspberry gelatin

Combine rhubarb, pineapple and sugar. Let stand for 3 hours or overnight.

Cook slowly for 15 to 20 minutes, then add gelatin. When gelatin is dissolved, pack in clean jars and freeze or refrigerate.

Ro−Tel Tomatoes

1 gallon ripe tomatoes, peeled and chopped
2 large green bell peppers, chopped
8 hot peppers, chopped
3/4 cup vinegar
3/4 cup granulated sugar
1 1/2 tablespoons salt

Mix together and cook 45 minutes. Put in hot sterilized jars. Seal and process in hot water bath for 10 minutes.

Root Beer Jelly

1 cup root beer (or coke, cream soda or other pop)
3 cups granulated sugar
1/2 cup water
1/2 bottle liquid pectin

Combine the root beer, sugar and water. Heat those three ingredients to boiling stirring to dissolve sugar.

Add the pectin to the boiling mix.

Stir constantly to bring to a boil again and boil hard for 30 seconds.

Ladle into clean hot jars and process for 5 minutes in a boiling water bath canner.

Rosemary Jelly

1 1/4 cups boiling water
2 tablespoons minced fresh rosemary
3 cups granulated sugar
1/4 cup vinegar
1 (3 ounce) pouch liquid fruit pectin
2 to 3 drops green food coloring

In a large saucepan, combine boiling water and rosemary; cover and let stand for 15 minutes. Strain, reserving liquid. If necessary, add water to measure 1 1/4 cups. Return liquid to pan; add sugar and vinegar. Bring to a full rolling boil over high heat, stirring constantly. Add pectin, stirring until mixture boils. Boil and stir for 1 minute. Remove from the heat; skim off foam.

Add food coloring if desired. Pour hot mixture into hot jars, leaving 1/4−inch headspace. Adjust caps. Process for 10 minutes in a boiling water bath.

Yields 3 1/2 pints.

Rosemary Orange Marmalade

Source: The Herbal Pantry

5 sprigs fresh rosemary
2 cups boiling water
4 or 5 oranges
3 cups granulated sugar
3 ounces liquid pectin
Steep 1 sprig of rosemary in the boiling water for 30 minutes; discard the herb sprig. Peel the zest from the oranges, removing as little pith as possible; julienne thinly and place in a saucepan with water to cover. Simmer, covered, about 1/2 hour or until tender.

Drain and reserve. With a sharp knife free the orange sections from their membranes. Seed the oranges and dice coarsely, then transfer to a non−aluminum saucepan with the rosemary infusion and the sugar and bring to a boil. Boil, stirring frequently, for 35 minutes.

Add the pectin and boil for exactly 1 minute. Place a sprig of rosemary in each of 4 half−pint jars and pour the marmalade over them. Seal.

Rosy Peach Conserve

18 peaches, peeled, pitted
5 medium oranges, quartered, seeded
Sugar
1 cup maraschino cherries, chopped
1/2 cup chopped nuts

Run peaches and oranges through food chopper, using coarse blade. Measure fruits and add 1 1/2 times as much sugar as fruit. Cook until 2 drops of syrup hang side by side from spoon. Add cherries and nuts. Seal in hot sterilized jars.

Yields about 12 half pints.

Scuppernong or Muscadine Jelly

4 quarts scuppernong or Muscadine grapes
2 2/3 cups granulated sugar

Wash grapes, mash and place in preserving pot with enough water to cover. Simmer for 20 minutes. Press out juice through a colander; then strain through cheesecloth. For one recipe of jelly use 4 cups of grape juice. Reserve the remaining juice in the refrigerator for a week or freeze for future use. Pour grape juice into preserving pot and boil for 5 minutes. While juice is boiling, warm the sugar in a 200 degree F oven. Pour sugar into juice and cook over medium heat until it reaches 220 degrees F on candy thermometer (about 25 minutes). Skim off foam. Add a few drops of yellow food coloring if using scuppernongs to give it a richer color. Pour into jars and seal.

Yields 4 half pints.

Seasoned Tomato Sauce

2 large onions, chopped
4 medium carrots, sliced
2 cups chopped celery
2 green bell peppers, chopped
18 to 20 large tomatoes
1/4 cup olive oil
2 teaspoons salt, or to taste

Sauté onion, carrots, celery and green peppers in olive oil until onions are limp and transparent. Peel, core and chop tomatoes (you should have 4 quarts). Add to vegetables and cook about 15 minutes.

Purée vegetables in a food processor, press through a fine sieve, or put through a food mill. Add salt and cook sauce, uncovered, until thick (about 1 hour), stirring frequently to prevent sticking. The final consistency should fall halfway between juice and paste.

Quickly ladle into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath 45 minutes.

Yields about 4 to 5 pints.

Sour Orange Marmalade

2 pounds sour oranges (about 6 medium−size)
2 quarts water
3 pounds granulated sugar
1/2 teaspoon salt

Remove the peel from two oranges. Slice this peel very thin and cover with water. Boil until tender, adding additional water as it boils away. (Change the water often if the flavor becomes too bitter.)

Peel the remaining oranges (the peel may be stored in freezer for later grating uses). Boil the pulp in 2 quarts water until very soft. Strain through a bag with pressure. Re−strain without pressure. Mix this juice with the drained peel, the sugar, and the salt and boil until the jelly stage is reached. Let stand until slightly cool. Stir and pour into hot sterilized jars and seal with paraffin.

Sparkling Champagne Jelly

A wine glass of jelly looks terrific on your table. Great on bagels, toast, scones, fruit bread or muffins!

3 cups granulated sugar
1 3/4 cups champagne or rose wine
1/2 bottle liquid fruit pectin

Stir together sugar and champagne (or rose wine) in 3−quart glass casserole dish. Cover with lid or plastic wrap and microwave on HIGH for 4 minutes. Remove the cover. Stir mixture, replace cover and cook another 4 minutes.

When mixture comes to a boil, stir again, and microwave 1 more minute. Remove from microwave and remove cover.

Slowly add 1/2 bottle liquid fruit pectin while vigorously stirring until pectin is completely dissolved. Place one spoon in each wine glass to help disperse the heat and protect container. Ladle mixture over the spoon and into each glass. Cover with plastic wrap and store in refrigerator. Fills 3 large wine glasses.

If jelly will be kept for an extended period of time, seal the top with paraffin

Sparkling Orange Juice Jelly

2 envelopes Knox gelatine
1/4 cup cold water
2 cups orange juice, divided
1/3 cup granulated sugar
2 cups ginger ale
4 oranges, peeled and diced
8 strawberries, hulled and sliced
8 sprigs fresh mint

Sprinkle gelatine over cold water in a saucepan. Let soften for 5 minutes and then heat gently until gelatine dissolves. Add 1/2 cup orange juice and sugar. Warm gently until sugar dissolves. Do not overheat.

Place remaining 1 1/2 cups orange juice and ginger ale in a large bowl and whisk in gelatine. Place some oranges and berries in the bottom of serving bowls or glasses. Spoon about 1/2 cup gelatin mixture into each glass. Allow to set in refrigerator for a few hours. Garnish with remaining strawberry slices and sprigs of fresh mint.

Serves 8.

Spiced Blackberry Jelly

4 cups blackberries
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon mace
1/8 teaspoon cloves
Granulated sugar

In a saucepan mix together all ingredients EXCEPT sugar.

Cook the berries over low heat, stirring and crushing them with a spoon, until they are soft.Pour the mixture through a jelly bag, without squeezing the bag, and measure it.For each cup of juice stir in one cup of sugar and cook the syrup over low heat until a little jells when dropped on a cold plate. Pour the jelly into hot sterilized glasses and seal. Process for 5 minutes in a boiling water bath.

May be served as an accompaniment to roast meats and poultry.

Spiced Mangoes

6 cups peeled, sliced mangoes
3 tablespoons whole cloves
1 tablespoon whole allspice
1/4 teaspoon ground mace
1 1/2 cups white wine vinegar
1 1/2 cups water
6 cups granulated sugar
3 peppercorns per pint

Peel, pit and slice the mangoes to measure 6 cups.

Tie spices (except peppercorns) in a cheesecloth bag.

Combine vinegar, water, sugar and spice bag in a large pot. Bring to a boil; reduce heat and simmer 5 minutes. Add mangoes and simmer until slightly translucent (about 5 minutes). Remove spice bag.

Pack mangoes in clean, hot jars. Add peppercorns to each jar and cover mangoes with hot syrup, leaving 1/2−inch headspace; seal. Process in boiling water bath for 20 minutes.

Yields about 4 pints.

Spiced Peaches

6 pounds fresh peaches
2 ounces broken stick cinnamon
1 ounce whole cloves
3 pounds granulated sugar
1 pint vinegar
1 cup water

Dip peaches in hot water and peel. Tie spices in a muslin bag. Combine sugar, vinegar, water and spices. Boil until clear, about 15 minutes.

Stick a clove in each peach. Add peaches to jar, enough to fill one jar at a time and cook until tender (8 to 10 peaches). Put a stick of cinnamon in each jar. Fill each jar to overflowing with hot syrup.

Spiced Pears

7 pounds cooking pears
2 cups vinegar
4 cups granulated sugar
1/2 cup water
2 sticks cinnamon, broken
1 tablespoon whole cloves
1 lemon, sliced and seeded

Peel and core pears and cut in half. Immediately place in cold water to which a little lemon juice has been added to prevent turning dark. Combine all other ingredients and bring to a boil. Boil 5 minutes, then add drained pears. Reduce heat and simmer until pears are tender and can be pierced with a straw. Place pears in jars. Continue boiling syrup 10 minutes and pour over pears, including some spices in each jar. Seal.

Yields about 6 pints.

Red or green food coloring may be added to jars if pears are to be used for Christmas.

Spicy Peach Marmalade

1 (1 3/4 ounce) box Sure−Jell®
3 pounds ripe peaches, peeled and chopped fine or put through a meat grinder (about 4 cups)
5 1/2 cups granulated sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg

Mix Sure−Jell®, fruit and lemon juice and place in large pot over high heat. Bring to a boil, stirring constantly. Add sugar all at one time and bring back to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim off foam with a metal spoon. Add spices. Pour into jars and seal.

Yields 7 half pints.

Spirited Strawberry−Apple Butter

1 (6 ounce) can frozen apple juice concentrate
1/4 cup sweet red wine
6 cups strawberries, cut in half
6 cups cooking apples, peeled, cored, and cut into quarters
3/4 cup packed brown sugar
1/2 cup strawberry schnapps
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
Pinch of ground cloves

Heat apple juice concentrate, wine, and fruit to boiling in a Dutch oven; reduce heat. Simmer, uncovered, about 1 hour, stirring occasionally until fruit is very soft. Put mixture into food processor to remove all lumps. Stir in remaining ingredients. Heat to boiling; reduce heat. Simmer, uncovered, about 2 hours, stirring occasionally until no liquid separates from pulp. Immediately pour mixture into hot sterilized jars leaving1/2 inch head−space. Wipe rims of jars; seal. Cool on rack 1 hour. Store in refrigerator up to 2 months.

Makes 6 jars (4 ounces each) of strawberry−apple butter.

Strawberry Honey

2 1/2 cups crushed strawberries
1 1/3 cups water
6 cups granulated sugar
1 teaspoon powdered alum

Cook water and sugar together for 7 minutes. Add crushed berries and boil for 5 minutes. Add powdered alum and remove from heat. Pour into jars and seal with paraffin.

Strawberry Jam

2 cups granulated sugar
2 cups strawberries

Use large firm berries. Wash and hull the strawberries; then measure.

Place a layer of berries in a kettle, then a layer of sugar until all ingredients are used.

Let stand overnight or until the sugar dissolves.

Place on fire, bring to a boil and cook about 10 minutes.

Pour into a bowl and let stand until the next day; then fill sterilized jelly glasses and seal.

Strawberry Lemonade

4 quarts strawberries, washed and hulled
4 cups lemon juice
3 quarts water
6 cups granulated sugar

Purée strawberries in a blender, food processor or food mill. For a clearer lemonade, extract juice from strawberries with a juice extractor.

Place strawberries in an 8−quart or larger pot. Add lemon juice, water and sugar. Place mixture over medium heat and heat to 165 degrees F, stirring occasionally. Do not boil.

Remove from heat and skim off foam with a metal spoon. Quickly ladle hot juice into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath 15 minutes.

Yields 6 to 7 quarts.

Strawberry Margarita Preserves

2 quarts strawberries, cleaned
2 cups pared tart apples
1/4 cup lemon juice
4 cups granulated sugar
1/2 cup tequila
7 tablespoons triple sec
2 tablespoons strawberry schnapps

Hull and halve berries. Measure 6 cups. Peel and core apples, chop and measure 2 cups
Combine berries, apples and lemon juice in a large stainless steel or enamel saucepan. Bring to a full boil stirring constantly. Add sugar to boiling fruit and stir until dissolved. Boil gently uncovered, stirring frequently until mixture reaches gel stage, about 30 to 40 minutes.

Prepare six 1/2−pint jars for filling.

Remove mixture from heat. Stir in tequila, triple sec and schnapps. Return to heat and boil for 5 minutes.

Ladle into hot jars, leaving 1/4−inch headspace. Remove bubbles.

Strawberry Rhubarb Jam

4 cups rhubarb, washed and sliced into 1/2−inch pieces
1 1/2 cups water
4 cups strawberries, washed and hulled
2 tablespoons lemon juice
2 teaspoons orange zest
Generous pinch (about 1/4 teaspoon) of nutmeg, allspice and cinnamon
4 cups granulated sugar
1 tablespoon butter

Combine the first two ingredients in a nonreactive medium saucepan and cook until rhubarb is tender, about 8 to 10 minutes. Drain.

Combine cooked rhubarb with remaining ingredients in a large, 12−inch nonreactive skillet and bring to a boil. Reduce heat until mixture bubbles steadily and cook until the temperature reaches 218 to 220 degrees F on an instant−read thermometer. Stir frequently. Remove from heat and skim off any foam. Let sit for 5 minutes and then ladle into sterilized jars. Cool and then freeze or the jam can be water−bath canned per the instructions, no less than 10 minutes, with the canning jars.

Makes 6 cups.

Sun−Cooked Preserves

This is an ideal recipe for use in the Southwest where there are hot, dry days.

3 pounds berries or cherries
6 cups granulated sugar
3 cups water

Wash and pick over enough berries — strawberries, raspberries, blackberries, boysenberries, dark red cherries — to weigh 3 pounds. In a kettle combine sugar with water and cook the syrup to the thread stage, or until a candy thermometer registers 228 degrees F. Add berries or cherries and let the mixture stand overnight. Skim the berries from the syrup and spread them in a single layer in shallow baking pans. Heat syrup until a candy thermometer registers 228 degrees F and pour it over the berries. Cover the pans with glass or clear plastic wrap and let them stand in direct sunlight for 2 to 3 days or until the syrup is thickened. Dampness and lower temperatures at night can cause mold to form, so the preserves must be brought indoors each night in most climates. If the days turn cloudy, the cooking must be completed in a 225 degree F oven. Pour the preserves into sterilized jars and seal them.

Sure−Jell® Plum Jelly

5 1/2 cups prepared plum juice*
6 1/2 cups granulated sugar
1 box Sure−Jell Fruit Pectin
1/2 teaspoon butter or margarine (optional)

***(made from about 5 pounds fully ripe plums and 1 1/2 cups water)**

Boil jars on rack in large pot filled with water 10 minutes. Place flat lids in saucepan with water. Bring to boil. Remove from heat. Let jars and lids stand in hot water until ready to fill. Drain well before filling. Pit plums; do not peel. Finely chop or grind fruit. Place in saucepan; add 1 1/2 cups water. Bring to boil. Reduce heat; cover and simmer 10 minutes, stirring occasionally. Place 3 layers of damp cheesecloth or jelly bag in large bowl. Pour prepared fruit into cheesecloth. Tie cheesecloth closed, hang and let drip into bowl until dripping stops. Press gently to keep juice clear.

Measure 5 1/2 cups into 6− or 8−quart saucepot. Measure sugar into separate bowl (scrape excess sugar from cup with spatula to level for exact measure). Stir fruit pectin into juice in saucepot. Add butter. Bring mixture to full rolling boil on high heat, stirring constantly. Quickly stir in all sugar. Bring to full rolling boil and boil exactly 1 minute, stirring constantly.

Remove from heat, skim off any foam with metal spoon. Ladle quickly into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two−piece lids. Screw bands tightly. Invert jars 5 minutes, then turn upright. After jars are cool, check seals.

Makes about 8 (1 cup) jars.

Sweet Banana Jam

2 cups mashed banana
2 tablespoons lemon juice

Blend ingredients together until smooth. Heat to a boil in a saucepan; turn to low and simmer, stirring occasionally, until mixture thickens.

Yields 1/3 cup.

Sweet Cherry and Pineapple Jam

3 cups pitted and chopped Bing cherries
1 cup crushed pineapple, drained
7 cups granulated sugar
1 box powdered pectin
1/4 teaspoon almond extract

Stem and pit fully ripe cherries. Chop fine. Measure fruit into large saucepan, combining cherries and pineapple. Add pectin and sugar; mix well. Place over high heat; bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam with metal spoon. Add almond extract. Stir and skim for 5 minutes to cool slightly and prevent floating fruit. Ladle into hot sterile glasses. Cover with thin layer of paraffin.

Make 8 half pints.

Sweet Cherry Jam

3 pounds fully ripe dark sweet cherries
1 (1 3/4 ounce) package regular powdered fruit pectin
1 teaspoon finely shredded lemon peel
1/4 cup lemon juice
5 cups granulated sugar

Sort, wash, stem, pit, and chop cherries. Measure 4 cups chopped cherries.

In a 6− or 8−quart Dutch oven or kettle combine cherries, pectin, lemon peel and lemon juice. Bring to boiling over high heat, stirring constantly. Stir in sugar. Bring to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Quickly skim off foam with a metal spoon.

Immediately ladle jam into hot, sterilized half−pint canning jars, leaving 1/4−inch headspace. Wipe jar rims and adjust lids. Process jars in boiling−water canner* for 5 minutes (start timing when water begins to boil). Remove jars from canner; cool on racks.

Makes 6 half−pints.

Sweet Pumpkin Pickles

6 cups prepared pumpkin
2 cups white vinegar
2 cups granulated sugar
2 large cinnamon sticks

Prepare pumpkin by peeling, cubing and discarding seeds and inner pulp. Place pumpkin cubes in colander and set over boiling water. Make sure water does not touch pumpkin. Cover and steam until just tender, 5 to 7 minutes. Drain.

Simmer vinegar, sugar and cinnamon for 15 minutes.

Add pumpkin and simmer 3 minutes. Set aside for 24 hours.

Heat and simmer 5 minutes more. Remove cinnamon sticks. Pack boiling hot in hot canning jars, leaving 1/2−inch headroom. Adjust lids and process in hot water bath for 10 minutes.

Makes 3 pints.

Sweet Tomato Relish

1 gallon tomatoes, chopped
8 whole onions, chopped
4 stalks celery, chopped
4 whole bell pepper, chopped
4 jalapeño peppers, seeded and minced
3 cups white vinegar
3 cups granulated sugar
3 tablespoons salt
3/4 teaspoon allspice
3/4 teaspoon cloves
1/4 teaspoon ginger
1 tablespoon black pepper

Combine all ingredients in a heavy pot and cook at least one hour. Taste and adjust seasonings.

Wash pint jars in dishwasher − keep hot. Boil caps and rings. Fill hot jars and seal, turning upside down until cool.

Yield: 8 pints

Sweet Woodruff Jelly

5 to 5 1/2 cups apple wine
3 cups sweet woodruff packed
5 cups granulated sugar
6 ounces liquid fruit pectin

Heat 2 cups of apple wine to just below boiling. Pour over well bruised sweet woodruff. Cover and let steep no longer than 24 hours.

Strain and add more wine to make 5 cups. Place the wine and sugar in a large nonreactive kettle and bring to a boil, stirring until sugar is dissolved. Add pectin and return to a full boil. Boil, stirring constantly, for one full minute. Remove from heat, skim, and pour into hot sterilized jars. Wipe rims and seal. Process in boiling water bath for 15 minutes. Cool and check for airtight seal.

Tamarind Marmalade

1 quart tamarinds
1 1/2 cups water
Granulated sugar, heated

Simmer tamarinds in water until soft. Put through a sieve to remove fibers and seeds. Measure, then heat the pulp. For each cup of pulp add 1 cup of heated sugar. Simmer, stirring constantly, until the mixture thickens. Put mixture into sterilized glass jars, then seal with paraffin.

Tangerine Jelly

1/2 cup thinly sliced tangerine peel (about 3 medium)
6 cups finely chopped tangerine pulp (about 3 1/2 pounds)
1 cup finely chopped lemon pulp (about 2 medium)
1 cup water
1 package fruit pectin
5 cups granulated sugar

Prepare home canning jars and lids according to manufacturer's instructions. Jars should be covered with water and boiled 10 minutes to sterilize.

To prepare juice: Combine tangerine peel, tangerine pulp, lemon pulp and water in a large saucepot. Simmer 10 minutes, covered, stirring occasionally. Strain juice through a damp jelly bag or several layers of cheesecloth. Measure 4 cups juice.

To make jelly: Combine juice and pectin in a large saucepot. Bring to a boil over high heat. Add sugar, stirring until dissolved. Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.

Ladle hot jelly into hot, sterilized jars, leaving 1/4−inch headspace. Wipe jar rim clean. Screw band down evenly and firmly just until a point of resistance is met − fingertip tight. Process 10 minutes in a boiling−water canner.

Yields about five 8−ounce jars.

Tangerine Marmalade

4 pounds tangerines
4 pounds granulated sugar

Peel the skin from the tangerines in large pieces. Set aside. Squeeze the juice from the pulp and discard pulp. Set juice aside. Simmer peel in water to cover for 10 to 12 minutes. Drain and cover peel with cold water. Soak overnight.

Drain peel and chop medium fine. In a heavy saucepan, combine peel, reserved juice and sugar. Bring to a boil, reduce heat, and simmer, stirring frequently, for about 25 to 30 minutes or until thick. Spoon into sterilized jars and store in a cool place.

Tangy Orange Marmalade

3 thin−skinned oranges
2 lemons (or limes)
1 1/2 cups water
1/8 teaspoon baking soda
6 cups granulated sugar
1/2 of 6 ounce bottle liquid pectin

Wash fruit; remove peel in quarters, and cut rind into fine slivers. Add water and baking soda. Bring to a boil. Cover and simmer 20 minutes, stirring occasionally.

Dice pulp, discarding center membrane and seeds. Add pulp and juice to undrained rind. Cover. Simmer for 10 minutes.

Measure 3 1/2 cups of the mixture into a large saucepan. Add sugar and mix well. Place over high heat; bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat; stir in pectin immediately. Skim off foam with a metal spoon; alternate stirring and skimming for 7 minutes. Ladle into hot sterilized jars and seal with paraffin.

Three−Fruit Marmalade

1 1/2 pounds mixed citrus fruit (grapefruit, orange, lemon)
12 cups cold water
6 cups granulated sugar

Wash, dry, quarter, and seed fruit. Slice fruit quarters very thin. Measure 4 cups fruit and juice into an 8−quart heavy, enamel Dutch oven. Add water. Cover and let stand for 24 hours.

Uncover and boil gently until reduced to 6 cups, 2 to 2 1/2 hours.

Measure 6 cups pulp and juice into same Dutch oven. Add sugar. Bring to boil; stir to dissolve sugar. Boil rapidly; stir often, until mixture sheets off spoon (8 degrees F above the boiling point of water on candy thermometer). Remove from heat. Stir gently and skim foam from top. Ladle into hot, sterilized half−pint canning jars. Leave 1/4−inch headspace. Seal with canning lids according to manufacturer's directions. In a boiling water bath, process for 5 minutes from the moment water returns to boil. Add 1 minute for each 1,000 feet above sea level. Cool on rack. Store in a cool, dry, dark place.

Tomatillo Ketchup

8 cups husked and chopped tomatillos
7 cups chopped green bell peppers
2 1/2 cups chopped onion
1/4 cup chopped green chile peppers
2 cloves garlic, chopped
1 cup white vinegar
2/3 cup granulated sugar
2 teaspoons salt

Combine all ingredients in a large (nonreactive) preserving kettle; bring to a boil and simmer until vegetables are tender, about 20 minutes. Press through a food mill or sieve. Return to kettle. Bring to a boil, reduce heat and cook at a slow boil until mixture is thickened, about 40 minutes.

Pour into sterilized jars. Adjust lids and process for 15 minutes in a hot water bath.

Makes about 2 pints.

Tomato Butter

2 cups brown sugar
3 cups granulated sugar
2 cups vinegar
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice
1 tablespoon salt
5 quarts ground ripe tomatoes
3 medium onions, ground
1 green bell pepper, ground
1 can crushed pineapple

Combine sugars, vinegar and spices. Bring to a boil. Add ground vegetables and pineapple. Simmer over low heat until desired thickness, stirring frequently. Pour into hot sterilized jars and seal.

Tomato Jam

Yield: about 9 medium glass jars

3 cups prepared tomatoes (about
2 1/4 pounds ripe tomatoes
1 1/2 teaspoons grated lemon rind
1/4 cup lemon juice (2 lemons)
6 1/2 cups (2 pounds 14 ounces) granulated sugar
1 bottle pectin "Certo" (I think that's the 2 packages
that come in the box nowadays, check with Certo if unsure)

First prepare tomatoes. Scald, peel, chop the fully ripe tomatoes. Bring to a boil and simmer 10 minutes.

Measure 3 cups of that into a large saucepan. Add the lemon rind and juice to the tomatoes. Add the exact measure of sugar and mix well. Bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat and add pectin. Skim off foam with metal spoon. Then stir and skim for 5 minutes to cool slightly and prevent floating "fruit."

Ladle into glass jars and you can use 1/8 inch of melted paraffin on top or use sealing lids.

Tomato Marmalade

4 oranges
2 lemons
1/2 cup cold water
8 tomatoes
Scalding water
Granulated sugar

Peel oranges and lemons. Cut away white pith and discard. Cut peel into thin strips; cover with 1/2 cup water and bring to boil. Simmer for 15−20 minutes; drain.

Dip tomatoes in scalding water and peel. Halve peeled oranges and lemons and discard pits. Mince fruit pulp and tomatoes together. Add cooked peel to fruit and tomato mixture, cover and simmer for 20 minutes.

Boil uncovered for 15 minutes.

Measure and add EQUAL amount of sugar. Simmer, uncovered, stirring frequently until ready to jell (until it sheets off a spoon). Ladle into sterilized jars and process to manufacturer's instructions.

Yield: Approximately 8 (6−ounce) jars.

Tomato Paste

4 dozen large tomatoes
2 teaspoons salt, or to taste

Peel, core and chop tomatoes. Measure; you should have 8 quarts. Add salt. Place in large pot and simmer over low heat for about 1 hour. Stir often to prevent sticking. Remove from heat and press through a fine sieve or put through food mill. Return to kettle and continue to cook very slowly until paste holds its shape on a spoon — about 2 hours. Stir occasionally to prevent sticking.

Spoon into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath for 30 minutes.

Yields about 8 half pints.

Tomato Relish

30 large tomatoes
10 large onions
5 large green bell peppers
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves
3 tablespoons salt
1 1/2 cups granulated sugar
2 cups cider vinegar

Peel tomatoes. Chop tomatoes, onions and peppers. Combine with remaining ingredients and cook on medium to low heat for several hours until relish turns a deep red color and is very thick. Spoon into sterile jars and seal.

Yields 6 to 8 half pints.

This is excellent on hamburger patties, leftover roast and black−eyed peas. It can be made with canned tomatoes, about 7 (28 ounce) cans of a good brand, frozen chopped onions and green peppers.

Vanilla Pear Jelly

8 large, ripe Anjou pears, stemmed and blossom ends removed, then quartered with peel left on
2 tablespoons vanilla extract
3 1/2 cups cane sugar
1 (1.75 ounce) box powdered pectin

Wash fruit. Adjust enough water to barely cover pears in a large sauce pan or kettle. Boil uncovered for 35−45 minutes. Fruit should look translucent. Strain juice through a double layer of cheesecloth or a jelly bag. Do not try to hurry this by squeezing the fruit or the juice will become cloudy. The peel helps give the juice a pale yellow color.

Wash and rinse jars. Pour 2 inches of water into each jar, place in pan and add water up to half way around jars. Bring to boil. Wash and rinse jar seals and jar rings. Boil jar rings, but keep rinsed seals aside.

Heat 3 1/2 cups of the pear juice (if you don't have enough juice, you can add as much as 1/2 cup water), add the vanilla and the pectin. Bring to a boil and add the sugar. Boil until the sugar is dissolved and the boiling mixture cannot be stirred down (about 10 − 20 minutes) You'll begin to see the mixture thicken on the back of a wooden spoon and form 2 side−by−side droplets at this point.. Turn down the heat, skim off the foam, and bring to a boil for another five minutes. Using you "spoon test", the jelly should be thick enough to "sheet" in small waves on the back of the spoon.

Pour into sterilized jars and add lids. You may want to boil the filled jars for another five minutes after the lids have been put in place. You'll know either way if the seal has been made by placing your finger in the center of the cooled lid. If it doesn't spring back, the jar has been sealed. You may also recognize the "pop" during the cooling process, which signals that the seal has been made. Store in a cool, dry place.

Makes 6 to 7 (8 ounce) jars.

Violet Jam

1 cup violet blossoms, tightly packed
1 1/2 cups water
Juice of 1 lemon
2 1/2 cups granulated sugar
1 package powdered pectin

Place violets in food processor. Add 3/4 cup of water and lemon juice.

Blend to coarse paste, add sugar, blend until dissolved.

In a pan, heat 3/4 cup of water, then stir in pectin. Boil hard for 1 minute. Add to blender; blend for about 1 minute.

Pour jam into small jars and seal. Store in freezer.

Watermelon Jelly

4 cups watermelon, remove seeds (not rind)
3 1/2 cups granulated sugar
2 tablespoons lemon juice
1 (6 ounce) bottle liquid fruit pectin

Place watermelon in blender or food processor and blend or process until smooth. You should end up with 2 cups purée.

In large cooking pot combine watermelon purée, sugar and lemon juice. Bring mixture to a full rolling boil. Add pectin all at once. Boil hard for 1 minute, stirring constantly. Remove from heat; skim off foam.

Ladle jelly into clean hot half−pint jars; seal. Process in a boiling water bath for 5 minutes.

Makes 4 half−pints.

Watermelon Pickles

2 pounds watermelon rind, peeled and cubed
1/4 cup pickling salt (not iodized)
6 cups water
1 teaspoon powdered alum
4 cups granulated sugar
1 lemon, thinly sliced
1 stick cinnamon
12 whole cloves
1 teaspoon allspice

When peeling rind, be sure to leave some of the pink meat on. Make a brine with salt, 4 cups water and alum. Soak rind in this mixture overnight. Drain, rinse and cook slowly in water until barely tender. Do not overcook or pickles will be soft. Drain. Bring to boil 2 cups water, vinegar, sugar, lemon and spices which have been tied in a cloth bag. Remove spice bag and pour hot syrup over rind. Let sit overnight.

Drain and reheat syrup for three mornings and pour over rind.

On the fourth morning, drain and reheat syrup and pour over rind which has been packed into sterilized 3 pint or 6 half−pint jars. Seal.

Wine Jelly

For deep red jelly, use ruby port or robust red wine. For a soft rose−colored jelly, choose a fruity rosé such as Grenache Rosé. If using white wines, use those with a faintly sweet or fruity flavor, such as Gewürztraminer. Berry or other fruit wines may also be used.

For gift giving, ladle sparkling, jewel−colored jellies into hot, sterilized, inexpensive wine glasses, then seal with paraffin.

2 cups wine
3 cups granulated sugar
1 (3 ounce) pouch liquid fruit pectin

Mix wine and sugar in top of double boiler over rapidly boiling water. Cook, stirring constantly, about 3 minutes or until sugar is completely dissolved. Remove double boiler from heat, but let jelly remain over hot water. At once stir in liquid pectin and mix well. Skim off foam with a metal spoon. Quickly ladle into hot, sterilized jars or glasses, leaving 1/2−inch headspace; seal. If using wine glasses, place a metal spoon in each hot glass before pouring in hot jelly to keep glass from breaking. Seal with a thin layer of paraffin.

Yields about 4 half pints.

Canning Vegetables

Anytime Cucumber Slices

3 to 4 large cucumbers, sliced
2 medium onions, thinly sliced
3 tablespoons minced fresh dill or 1 tablespoon dill weed
1 cup granulated sugar
1/2 cup vinegar
1/2 cup water
1 teaspoon salt

In a bowl, combine cucumbers, onions and dill. In a saucepan, combine sugar, vinegar, water and salt; bring to a boil. Pour over cucumber mixture. Cover and chill for 3 hours or overnight.

Yields 6 cups.

Bottled Hell

22 large jalapeños, chopped
1 cup vinegar
1/4 cup water
32 ounces catsup
1/4 teaspoon garlic powder

Mix hot peppers and vinegar; stir. Add catsup and stir. Simmer for 15 minutes. Pour into sterilized jars or bottles. Seal or keep in refrigerator.

Bread and Butter Pickles

10 medium cucumbers
3 medium onions
1/4 cup salt
1 cup vinegar
1/2 teaspoon celery seed
1 cup water
1/2 teaspoon mustard seed
3/4 cup granulated sugar
1/4 teaspoon turmeric

Cut cucumbers in thin slices. Slice onions. Combine cucumbers and onions. Add salt and let stand for 2 hours or overnight.

Drain cucumbers and onions. Heat vinegar, water, celery seed, mustard seed, sugar and turmeric to boiling. Add cucumbers and onions. Boil slowly until cucumbers and onions are tender. Pack while hot in jars. Process.

Candied Dill Slices

1 jar cheap dill chips, drained
3 cups granulated sugar
1/3 cup vinegar
1/2 teaspoon celery seed
1/2 teaspoon mustard seed

Mix sugar, vinegar, celery seed and mustard seed. Add drained pickles. Stir until sugar is melted, then return to jar.

Candied Jalapenos

3 jalapeño peppers
1 cup granulated sugar
2 cups water

Cut the pepper lengthwise into four strips, cleaning out white pith and seeds.

Combine the sugar and water. Heat to make a simple syrup.

Cook the jalapeño strips in the simple syrup for a few minutes, then strain the syrup and let the strips cool for a few minutes.

Repeat the cooking process three or four times, reusing the syrup, or until the strips are nicely candied.

Canned Salsa

5 pounds tomatoes, peeled and chopped
2 pounds fresh jalapeños, seeded and finely chopped
1 pound onions, chopped
6 cloves garlic, minced
3/4 cup white vinegar
2 teaspoons pickling/canning salt

Place tomatoes, jalapeños, onion, garlic, vinegar and salt in a large pot. Heat to simmering and simmer 10 minutes.

Pack into sterilized pint or half−pint canning jars. Wipe jar rims clean with a damp cloth. Adjust lids and rings; seal. Process for 15 minutes in a boiling−water canner.

Makes 6 to 8 pints.

Carrot Jelly

1 pound carrots
1 package Sure Jell Fruit Pectin
1 package orange Kool−Aid
5 cups granulated sugar

Boil carrots until soft. Remove carrots and measure 3 1/2 cups of the juice in pan to make jelly. Boil juice for 1 minute.

Add remaining ingredients and boil 5 minutes. Pour into jars and seal. Process for 5 minutes in a boiling water bath.

Carrot Marmalade

4 cups chopped raw carrots
3 cups granulated sugar
Juice and grated rind of one lemon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon

Combine all ingredients in a heavy bottomed pot and bring to a slow boil. Reduce heat to simmer and cook, stirring constantly, until thickened. Seal in sterilized 6−ounce jelly jars.

Makes 4−5 (6 ounce) jars

Catsup

1 gallon tomato juice
3 to 4 cups vinegar
3 cups granulated sugar
2 tablespoons salt
1 teaspoon black pepper
1/4 teaspoon red cayenne pepper (optional)
1 teaspoon cloves
4 teaspoons cinnamon

Place in large heavy kettle. Tie cloves and cinnamon in a cloth bag and add to juice. Cook over high heat until mixture begins to boil. Lower heat, but keep boiling. Cook until consistency of catsup. Place in jars and seal. Bring to boil in a canner, and process about 15 minutes.

Cherry Pickles

1 quart store−bought dill slices, drained
2 jars maraschino cherries, with juice
3 cups granulated sugar
1 cup vinegar
1 tablespoon mustard seed

Put sugar, vinegar and mustard seed into a pan with cherry juice. Bring to a boil. Pour syrup over pickles and cherries. Stir as they cool. Refrigerate. These will be very crunchy.

Chili Sauce

12 to 14 pounds ripe tomatoes
2 bunches celery, chopped
4 cups chopped onions
3 green bell peppers, chopped
1/2 tablespoon ground cloves
1 tablespoon dry mustard
2 sticks cinnamon
2 pounds brown sugar
1/4 cup salt
4 cups cider vinegar

Scald and peel tomatoes. Cook 15 minutes. Drain off half the juice. Add vegetables to tomatoes and simmer about 1 1/2 hours. Tie spices in cloth bag. Add with remaining ingredients to tomato mixture. Continue cooking 1 1/2 hours or until vegetables are soft. Remove spices. Seal in hot sterilized jars.

Makes 6 pints.

Cinnamon Cucumber Pickles

First Day
2 gallons cucumbers, peeled and seeded
2 cups lime
8 1/2 quarts water

Mix and soak.

Second day
Drain and wash cucumbers. Simmer the cucumbers in the following:

1 cup vinegar
1 small bottle red food color
1 tablespoon alum
Water to cover

Simmer for 2 hours. Drain and put into a larger container. Make a syrup of:

2 cups vinegar
2 cups water
5 cups granulated sugar
8 cinnamon sticks
1 package red hot candies

Bring to a boil. Pour over cucumbers and let stand overnight.

Third day
Drain and reheat syrup. Pour over cucumbers and let stand overnight.

Fourth day
Reheat syrup and pour over cucumbers. Let stand overnight.

Fifth day
Reheat syrup. Put cucumbers in jars and pour syrup over. Seal jars.

Coarse−Ground Mustard

1/2 cup white mustard seeds
1/2 cup red wine
2/3 cup red wine vinegar
1/2 cup water
1/2 teaspoon ground allspice
1 teaspoon honey
1 1/2 teaspoons minced garlic
3 teaspoons kosher salt
2 bay leaves, finely crushed

Combine mustard seed, wine and vinegar in a glass bowl; let stand 4 hours. Place this mixture in a food processor or blender and add remaining ingredients. Process briefly to retain coarse texture. Place in upper part of double boiler and stir over simmering water 10 minutes or until mustard begins to thicken. Place in hot, sterilized jars. Allow to cool; then cap and refrigerate.

Yields 2 to 3 half pints.

Coney Island Relish

5 cups ground cucumber
3 cups ground onion
2 ground hot red peppers
2 ground sweet bell peppers
1 cup ground celery
3/4 cup salt
6 cups water
4 cups vinegar
3 cups granulated sugar
2 teaspoons mustard seed
2 tablespoons celery seed

Mix salt and water and pour over vegetables. Let stand overnight.

Drain well. Heat vinegar, sugar, mustard seed and celery seed to boiling. Add well drained vegetables and simmer 20 minutes, then pack into hot jars and seal.

Makes about 7 1/2 pints.

Corn Cob Jelly

12 dried red corncobs*
3 pints water
1 package powdered pectin
3 cups granulated sugar
1 tablespoon lemon juice

*** Red corncobs come from what is termed "field corn" that is raised to feed animals.**

Rinse cobs well. Break in half. Boil gently 30 minutes and strain the juice through a wet cloth. Measure to get 3 cups. If necessary, add water. Add the pectin and bring to a full rolling boil. Add sugar and heat to dissolve. Bring to a boil again, boil for at least a full minute or until it starts to jell − another minute or so. Skim; pour into sterile glasses or jars and seal.

It is now recommended that all jelly be processed for 10 minutes in a boiling water bath.

Corn Relish

22 to 25 medium size ears of corn
(enough to make 10 cups of kernels)
1 cup chopped red bell pepper
1 cup chopped green bell pepper
1 1/4 cups chopped celery
3/4 cup chopped onions
1 1/2 cups granulated sugar
2 1/2 cups distilled white vinegar
2 cups water
1 tablespoon salt
1 teaspoon celery seed
2 1/2 tablespoons mustard seed
1/2 teaspoon ground turmeric

Cook ears of corn in boiling salted water for 3 to 5 minutes. Plunge into cold water. Drain corn. Cut kernels from cob with knife. Kernels should measure 10 cups. Combine corn with remaining ingredients in large pot and simmer 15 minutes.

Immediately pack into clean, hot pint jars, leaving 1/2−inch headspace; seal. Process in boiling water bath for 15 minutes.

Yields 5 to 6 pints.

Crocked Dill Pickles

16 pounds tiny cucumbers for pickling
3/4 cup pickling spices
7 stalks fresh dill
1/2 pound garlic cloves, peeled and halved
2 cups pickling salt
2 gallons water

Wash and drain cucumbers. Place half each of the pickling spices, dill and garlic on the bottom of a clean 4−gallon crock. Put the cucumbers in the crock. Dissolve the salt in the 2 gallons water and pour over the cucumbers. Add remaining pickling spices, dill and garlic on top and cover with a weighted lid. Check every few days and skim off foam. In 2 to 3 weeks the cucumbers will be crisp and firm to the touch. Pack the cucumbers in sterilized jars. Strain and boil the brine and pour over cucumbers. Seal tightly and store in a cool place.

Dandelion Jelly

4 cups dandelion blossoms
1 quart water
1 teaspoon lemon or orange extract
1 package powdered pectin
4 1/2 cups granulated sugar
Yellow food coloring (optional)

Pick dandelion blossoms early in the morning (this helps avoid insects). Remove the stems. Make sure there are no green parts left as they are bitter. Boil blossoms in water for 3 minutes. Drain and save liquid. Using 3 cups dandelion liquid, lemon or orange extract, powdered pectin and sugar, cook jelly according to the directions on powdered pectin box.

Dill Pickles

4 pounds small pickling cucumbers
4 1/4 cups water
4 cups white vinegar
6 tablespoons canning salt
Garlic cloves, chopped
Fresh dill or dill seed
Peppercorns
Mustard seed

Prepare home canning jars and lids. Wash cucumbers and trim ends. Cut into halves or quarters, lengthwise. Combine water, vinegar and salt; bring to boil. Pack cucumbers into hot jars, leaving 1/4−inch headspace. Add 2 heads of dill or 1/4 cup dill seed, 1/2 teaspoon mustard seed, 2 peppercorns and 1 chopped garlic clove to each jar. Carefully pour hot liquid over cucumbers, leaving 1/4−inch headspace. Remove air bubbles with nonmetallic spatula. Adjust caps. Process pints 15 minutes in boiling water bath canner.

Yields 6 to 8 pints.

Dilled Green Beans

2 pounds green beans, washed and trimmed
4 cloves garlic
2 1/2 cups vinegar
1/4 cup salt
4 heads fresh dill
2 1/2 cups water

Pack beans lengthwise into pint jars, leaving 1/4 inch headspace. To each pint, add 1 clove garlic and 1 head dill. Combine vinegar, water and salt; bring to a boil. Pour boiling liquid to cover beans; adjust lids. Process in water bath for 7 minutes. Do not eat for at least 3 weeks.

Dixie Relish

1 (3 pound) head cabbage, cored
6 medium white onions, peeled
6 large red bell peppers, seeded
6 large green bell peppers, seeded
1/2 cup salt
1 tablespoon whole cloves
1 tablespoon whole allspice
1 stick cinnamon
4 tablespoons mustard seed
3 tablespoons celery seed
1 quart distilled white vinegar
3 cups granulated sugar
1 tablespoon salt

Grind vegetables in a food grinder with coarsest blade or finely chop in food processor. Mix with salt. Stir well and let stand 3 to 4 hours.

Drain in a colander lined with cheesecloth, pressing to remove excess liquid. Tie cloves, allspice and cinnamon in a cheesecloth bag. Combine vegetables, spice bag and remaining ingredients in a large pot and simmer 5 minutes. Remove spice bag. Ladle into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath for 10 minute.

Yields 7 pints.

Easy Hot Pepper Jelly

6 green bell peppers
12 hot peppers
2 cups water
5 1/2 cups granulated sugar
1 cup white vinegar
1/3 cup lemon juice
1 (6 ounce) bottle Certo®

Cut stems and chop peppers, leaving in seeds. Cover with water and simmer until tender. Mash through strainer to obtain more juice, then strain juice through cheesecloth in order to have clear jelly. Add sugar and vinegar to juice. Rapidly bring to a boil and add lemon juice and Certo. Boil hard for 1 minute. Remove from heat and skim off foam. Pour into sterile jars and seal.

Yields 8 half pints.

This is delicious served with cheese and crackers or spread on cream cheese.

Festive Pickles

1 (1 quart) jar dill pickles (about 12)
1 small jar maraschino cherries
2 cups granulated sugar
1/2 cup white vinegar
1/4 cup water
1 stick cinnamon, crushed
1 teaspoon whole cloves
1 teaspoon mixed pickling spices
2 bay leaves

Drain pickles and cherries, cut pickles crosswise into 1−inch thin slices. Using a corer, remove center from each piece of pickle. Insert a cherry into each. Put pickle chunks into a shallow dish. Set aside.

Mix remaining ingredients together in a saucepan. Bring to boiling, simmer 5 minutes. Pour the spice mixture through a sieve over the pickles. Cover and set in refrigerator for 1 week before serving.

Makes 1 quart of pickles.

Five Pepper Jelly

2 large red bell peppers
1 large green bell pepper
4 large jalapeño or serrano peppers
1/2 small onion, finely chopped
2 teaspoons salt, divided
1 1/2 cups red wine vinegar
1/2 cup fresh lemon juice
1/2 teaspoon chili powder
1/2 teaspoon crushed red pepper
5 cups granulated sugar
1/2 teaspoon butter or margarine
2 pouches fruit pectin
2 1/2 teaspoons whole cumin seeds, toasted

Boil six 1/2−pint canning jars for at least 15 minutes. Place flat lids in saucepan with water and bring to a boil. Remove from heat and let stand in hot water until ready to fill. Drain well before filling.

Stem and halve all peppers, discard seeds and finely chop the peppers. Measure 3 cups into a colander. Add onion and 1 teaspoon of the salt. Let drain for 3 hours, pressing to extract as much moisture as possible.

Place pepper mix in a 6− or 8−quart saucepot. Add vinegar, lemon juice, 1 teaspoon of salt, chili powder and crushed pepper. Measure sugar in a separate bowl. Scrape excess sugar from cup with a spatula to level for exact measure.

Mix sugar thoroughly into peppers in sauce pot. Add butter and bring this mixture to a full rolling boil on high heat, stirring constantly. Reduce heat to medium low and let simmer for 10 minutes, stirring occasionally. Stir in fruit pectin and return to a full rolling boil for exactly 1 minute, stirring constantly.

Remove from heat and stir in cumin seeds. Skim any foam with a metal spoon. Ladle quickly into prepared jars, filling to within 1/3−inch of the top. Wipe jar rims and threads. Cover with two−piece lids and screw bands tightly. Invert jars for 5 minutes and turn upright.

Makes about 6 (1−cup) jars.

Garlic and Olive Oil Paste

2 pounds fresh garlic
2 cups sea salt
2 cups extra−virgin olive oil

With your hands , separate garlic bulbs into individual cloves. Use the flat side of a chef's knife and press down on each clove to separate the garlic from the paper. The paper should peel away easily. Put all the cloves into a food processor and pulse until the garlic is coarsely chopped. Add the salt and process for 30 seconds. While motor is running slowly, add the olive oil through the feed tube until a paste−like consistency is formed.

Transfer the paste to a clean sterilized jars; cap them and place the jars in the refrigerator.

Servings: 4

Garlic Dill Pickles

4 pounds 3− to 4−inch pickling cucumbers
2 cups water
2 cups distilled white vinegar
1/3 cup granulated sugar
1/4 cup pickling salt
2 tablespoons pickling spice

Prepare 7 (1 pint) jars according to manufacturer's directions. Slice cucumbers into quarters lengthwise. Combine water, vinegar, sugar and salt in a large pan. Toss pickling spice into the liquid. Bring to a boil, reduce the heat, and simmer for 15 minutes.

For Each Jar
1 fresh dill "head" with seeds
1 bay leaf
2 to 3 garlic cloves
1 small dried hot chile
1/2 teaspoon mustard seeds

With clean hands, pack the cucumber spears snugly in the jars. Add dill, bay leaf, garlic, chile and mustard seeds to each jar. Pour the hot liquid over the cucumbers, leaving 1/2 inch headspace. Process the jars in a water bath for 10 minutes. For best flavor, let the pickles sit for at least one week before serving them.

Garlic Jelly

1/2 cup fresh garlic, finely chopped
2 cups white wine vinegar
5 1/2 cups granulated sugar
3 cups water
1 (2 ounce) package powdered pectin
1/4 teaspoon butter or oil
2 drops food coloring (optional)

Combine garlic and vinegar in a 2−quart kettle. Simmer mixture gently, uncovered, over medium heat, for 15 minutes. Remove pan from heat and pour mixture into a 1−quart glass jar. Cover and let stand at room temperature for 24 to 36 hours.

Pour flavored vinegar through a wire strainer into a bowl, pressing the garlic with the back of a spoon to squeeze out liquid. Discard any residue. Measure the liquid and add vinegar, if needed, to make 1 cup.

Measure sugar into a dry bowl. Combine the garlic−vinegar solution and the water in a 5 or 6 quart kettle. Add pectin, stirring well. Over high heat, bring mixture to boil, stirring constantly to avoid scorching. Add sugar, and stir well. Bring mixture to a full, rolling boil. Add butter to reduce foaming. Continue stirring. Boil the mixture hard for exactly 2 minutes.

Remove pan from heat and skim off any foam. Add red, yellow or orange food coloring if desired. Pour jelly into prepared glasses. Seal according to directions on recipe folder in pectin package.

Makes approximately 5 cups.

Garlic Olives

1 jar green olives in brine
2 cloves garlic, crushed
Pinch of oregano

Drain olives, keeping half the brine. Pack jar with olives, garlic and oregano. Mix the brine with enough olive oil and white wine vinegar to fill the jar and pour over the olives. Leave for a couple of weeks.

Giardiniera

4 cups white vinegar
2 cups granulated sugar
1 cup water
1 tablespoon pickling salt
1 teaspoon turmeric
4 cups sliced carrots, cut 1/4−inch thick
4 cups cauliflower florets
2 cups red and green bell peppers, cut in 1−inch pieces
2 cups celery, sliced 1/4−inch thick
1 medium onion, sliced 1/4−inch thick

In a 6 to 8 quart saucepot, combine vinegar, sugar, water, salt, pickling spice and turmeric. Bring to a boil, stirring occasionally. Boil for 4 minutes. Add vegetables, reduce heat and simmer until vegetables are hot, about 5 minutes. Immediately fill hot quart or pint jars with mixture, leaving 1/2−inch headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jar and screw bands on firmly but not to tight (about finger tip tight) Process quarts or pints in boiling water canner for 15 minutes.

Makes 3 quarts or 5 to 6 pints

NOTES: Boil jars for 10 minutes in a canning kettle large enough to hold 6 or 7 jars and keep them covered with at least 1 inch of water. Keep jars in kettle till ready to use. Remove jars one at a time and fill with pickles or jam. (You will find that a jar lifter is handy. Call Ball or Kerr Jars for ordering.) Return water in kettle to a boil put jars back into the kettle of boiling water and for pickles only start to time 10 minutes. Canning kettle should have a rack in the bottom for jars. The jars should not sit on the kettle bottom.

Grape Leaves

120 whole grape leaves
Water
1/4 cup kosher salt
1 quart water

Pick grape leaves when young, tender and light green. Cut off stems and wash in cold water. Bring water to a boil in a 6−quart or larger pot. Drop in 10 to 12 grape leaves at a time for 30 seconds. Lift grapes leaves out and plunge into cold water. Pat leaves dry with paper towels. Stack leaves in piles of 6 and roll up loosely from the long side. Tie each roll with string. Continue this process until all leaves are cooked and rolled up. Pack rolls of leaves in clean, hot pint or quart jars. About 6 rolls will fit into a quart jar.

Bring salt and 1 quart water to a boil; boil 5 minutes. Pack rolls of leaves vertically into 3 quart jars, bending them gently to fit below the shoulders of the jars. Cover with hot brine, leaving 1/2−inch headspace; seal. Process in boiling water bath 15 minutes.

Yields 3 quarts.

To use, untie the rolls and rinse in cold water. Use in any recipe calling for grape leaves. Refrigerate after opening.

Gypsy Pickles

1 quart dill pickles
1 1/2 cups white vinegar
2 garlic cloves, minced
4 cups granulated sugar
1/2 tablespoon celery seed

Cut pickles into 1/2−inch pieces. Pour off liquid and cover pickles in jar with cold water. Refrigerate 1 hour. Combine sugar and vinegar and stir until sugar is dissolved. Set aside. Pour water off pickles (you may need larger jar). Add celery seed and garlic to pickles. Pour vinegar−sugar mixture over pickles. Refrigerate on side. Turn jar occasionally. Pickles are ready to eat in 24 hours.

Herb−Flavor Vinegars

1/2 cup fresh herbs, slightly bruised*
1 quart good quality cider or white vinegar

*** Basil, oregano, dill and thyme are among the herbs to use.**

Put the herbs in clean, clear glass bottles. Heat the vinegar just to hot, but not boiling. Pour into bottles; let sit overnight. It is ready to use in a day.

An alternative method is to put unheated vinegar in the bottles with herbs and place on a windowsill. Keep turning for 2 to 3 weeks.

Before using the vinegar, strain it, remove the bruised herbs and replace with a fresh sprig.

Homemade Sauerkraut

To make a smaller quantity of sauerkraut, reduce the recipe ingredients proportionately. Allow 2 ounces salt to each 6 pounds of cabbage.

48 pounds cabbage
1 pound salt

Let cabbage heads stand at room temperature for about 24 hours to wilt. This causes the leaves to soften slightly and become less likely to break when cut. Wash the head and remove outer leaves. Cut heads into quarters and remove the cores. With a sharp knife, shred 5 pounds of cabbage 1/8 to 1/4−inch thick. Place the shredded cabbage in a large mixing bowl and sprinkle with about 3 tablespoons of the salt. Mix the salted cabbage with your hands or with a stainless steel spoon and let it stand 3 to 5 minutes.

Wash a 10−gallon crock with soapy water, rinse and scale it with boiling water. Pack salted cabbage into the crock. A brine will form as you press the cabbage down. Repeat the shredding and salting in 5−pound lots until the crock is filled to within no more than 5 inches of the top. The brine should cover the cabbage. If it does not, add additional brine by heating 1 1/2 tablespoons of salt with 1 quart of water. Cool the brine to room temperature before adding it to the crock.

To cover the cabbage and weight it down to keep it submerged in the brine, fill a clean, large, heavy plastic bag, such as heavy−duty trash bag, with water and lay it over the cabbage. Fit the bag snugly against the inside walls of the crock to prevent the surface of the cabbage from being exposed to air. This will prevent the growth of a yeast film or mold. Add more water to the plastic bag, if necessary, to keep the cabbage submerged. Seal the bag with a twist tie. Cover the crock with plastic wrap.

Fermentation will take place from 3 to 6 weeks depending on the room temperature. The ideal temperature is 75 degrees F. At 75 degrees F fermentation will take about 3 weeks; at 70 degrees F, 4 weeks; at 65 degrees F, 5 weeks; and at 60 degrees F allow about 6 weeks.

Tightly packed in covered containers, the kraut can be safely kept in the refrigerator for several months. If you don't have space, can the sauerkraut.

Canning the Sauerkraut
Bring the kraut to a simmer; do not boil. Pack it into clean, hot jars, leaving 1/2−inch headspace; seal. Process in a water bath canner for 20 minutes for quarts or 15 minutes for pints. Start counting the processing time when the water in canner starts to boil.

Yields 16 to 18 quarts.

Old−Time Sauerkraut Method
After packing the crock with salted cabbage, place a piece of thin, white cloth (such as muslin) directly over the cabbage and tuck the edges down against the inside of the container. Cover the cabbage with a heavy plate that fits snugly inside the container so that the cabbage is not exposed to air. Put a weight on top of the plate so that the cabbage is fully immersed in the brine. A glass jar filled with water makes a good weight. The brine should come up 2 inches above the plate, making daily skimming easier.

Cover the crock with a clean terrycloth towel and top with plastic wrap to prevent evaporation. Tie

string around the crock to hold the towel and plastic wrap in place. Remove the scum daily from the surface with a scalded stainless steel spoon. Replace the cloth and plate with a clean one. Cover the crock again with the towel and plastic wrap. This method takes about the same length of time as the previous one.

The sauerkraut is done when bubbles stop rising to the surface. Taste the kraut. When it suits your taste, remove it from the crock. Refrigerate the kraut in covered containers or pack it into jars and process as described above.

Yields 16 to 18 quarts.

Horseradish

1 cup grated fresh horseradish root
1/2 cup white, rice or wine vinegar
1/4 teaspoon salt (or to taste)
Sugar, to taste (optional)

Before grating horseradish, wash horseradish roots and remove outer brown peel. Grate finely by hand or cut into small cubes and grate in a food processor. Place grated horseradish in a bowl and add vinegar and salt. Add a little sugar to taste, if desired. Pack into small, sterilized jars and cap tightly. Store in the refrigerator.

Horseradish will keep for weeks, but is best when freshly prepared.

Horseradish Jelly

3 1/4 cups granulated sugar
1/2 cup prepared horseradish
1/2 cup cider vinegar
1/2 cup liquid pectin

In large pan heat and stir sugar, horseradish and vinegar until sugar dissolves. Bring to boil, then stir in pectin all at once. Bring to full rolling boil while stirring. Remove from heat and skim foam off top. Pour at once into hot sterilized jelly jars. Seal with paraffin.

Yields 3 half pints.

Excellent with roast beef or chicken.

Hot Dog Relish

4 cups ground onions
4 cups ground cabbage
4 cups ground green tomatoes
12 ground green bell peppers
6 ground red bell peppers
1/2 cup salt
6 cups granulated sugar
1 tablespoon celery seed
2 tablespoons mustard seed
1 1/2 teaspoons turmeric
4 cups vinegar
2 cups water

Grind vegetables using the coarse blade. Sprinkle salt over and mix; let stand overnight.

Rinse and drain well. Mix together all ingredients; heat to boiling point and simmer 3 minutes. Pour into heated jars and seal.

Hot Garlic Pickles

(No Canning Necessary)

1 (32 ounce) jar hamburger dill pickles
7 to 8 cloves garlic, minced
2 tablespoons Tabasco Sauce
2 cups granulated sugar

Drain pickles in strainer for about an hour to make sure they are well drained. Add garlic, Tabasco Sauce and 1/2 cup sugar to the jar. Put lid on jar and shake until well distributed. Continue to add the rest of the sugar in 1/2 cup increments until all is well mixed. Turn the jar upside down and let sit overnight. The next day, turn the jar right side up and let sit overnight. Continue turning the jar for the next three days, for a total of five days. Place jar in fridge. Enjoy!

Hot Pepper Relish

12 green bell peppers
12 red bell peppers
12 onions
3 cups white vinegar
1 cup granulated sugar
3 tablespoons salt
1 tablespoon hot pepper sauce, or to taste

Chop peppers and onions (this is a good place to use your food processor). Cover with boiling water and let stand for 5 minutes. Drain. Add remaining ingredients. Bring to boil and cook 5 minutes. Pour into clean, hot jars and seal immediately. Process in hot water bath for 10 minutes.

Yields 4 to 6 pints.

Hot Sweet Pickles

1 quart whole dill pickles, cut into slices
with 1 cup pickle juice saved
1/2 cup vinegar
3 cups granulated sugar
1/2 teaspoon celery seed
1/4 cup Tabasco sauce (or more to taste)
3 garlic cloves (optional)

Add vinegar to the 1 cup pickle juice. Stir sugar into the liquids until dissolved. Put sliced pickles into a jar, and pour the mixture over. Cover with lid and refrigerate for several days.

Hotsy Totsy Canned Salsa

Yields 5 half pints.

5 cups peeled and finely chopped tomatoes (see note)
1 cup finely chopped mild green chiles (about
4 medium Anaheim chiles; see note)
1/2 cup finely chopped yellow onion
1/2 cup finely chopped green onion
1/3 cup seeded and minced fresh jalapeno chiles (4 to 5; see note)
1/2 cup white vinegar (5 percent acidity)
1 tablespoon minced garlic
2 to 3 teaspoons chopped fresh cilantro
1 teaspoon salt
2 teaspoons cumin powder
1 teaspoon Tabasco or other hot pepper sauce
1 teaspoon dried oregano leaves

Wash 5 half−pint jars; keep hot. Prepare lids as manufacturer directs.

In a large pot place tomatoes, green chilies, onion, green onions, jalapeno chilies, vinegar, garlic, cilantro, salt, cumin, hot sauce and oregano. Bring the mixture to a boil and simmer for 5 minutes.

Ladle hot salsa into 1 hot jar at a time, leaving 1/2−inch headspace. Wipe jar rim with a clean, damp cloth. Attach lid. Fill and close remaining jars. Process in a boiling−water canner 15 minutes (from 1,000 to 6,000 feet, process 20 minutes; above 6,000 feet, process 25 minutes).

NOTE: To peel tomatoes, plunge into boiling water for 30 seconds to 1 minute. Remove immediately and plunge into cold water. Skin should slip off easily.

NOTE: Wear gloves when handling fresh chiles − the oils can cause a burning sensation on your skin.

Icebox Pickles

1 gallon cucumber slices
4 to 5 onions
1/4 cup salt
4 cups granulated sugar
4 cups vinegar
1 1/2 teaspoons celery seed
1 1/2 teaspoons mustard seed
1 1/2 teaspoons turmeric

Allow cucumber slices, onions and salt to set for 1 hour; drain. Heat (do not boil) sugar, vinegar, celery seed, mustard seed and turmeric. Pour over cucumbers. Cool, then refrigerate.

Italian Refrigerator Pickles

3 large cucumbers, washed and coined
1 cup granulated sugar
1/2 cup sliced olives (I mix black and green)
1 teaspoon dill weed
1/2 cup red wine vinegar
2 cups Kraft Italian dressing
1 teaspoon fresh chopped garlic
1 large onion, sliced
Optional: 2 cups diced fresh Roma tomatoes

Mix all ingredients together in a large bowl; cover and stick in the refrigerator for overnight then enjoy!

To serve, drain off most of the juice and serve the pickles in a chow−chow dish or a glass bowl.

Jalapeno Pepper Jelly

4 large green bell peppers
14 medium jalapeño peppers
1/2 cup fresh lemon juice
1 cup cider vinegar
6 cups granulated sugar
6 ounces liquid pectin
Green food coloring (optional)
Paraffin, melted

Seed and grind the peppers in food processor or blender. Combine with lemon juice, vinegar and sugar in a heavy saucepan. Bring to a rolling boil and boil, stirring constantly, for about 15 minutes.

Add the pectin and boil for 3 to 5 minutes more.

Remove from heat and add the green food coloring if you wish, a few drops at a time to make the jelly a bright green. Cool slightly, stirring occasionally, and spoon into sterilized jars. Seal immediately with paraffin and store in a cool, dark place.

Jalapeno Raspberry Pepper Jelly

2 cups bell peppers (red, green, or both)
1 cup raspberries
1 or 2 fresh jalapeño peppers
6 cups granulated sugar
1 1/2 cups vinegar (5%)
2 or 3 pouches liquid pectin
Few drops red or green food coloring (optional)

Grind or chop the bell peppers and jalapeños. When handling the jalapeños, USE GLOVES to avoid burns. (I use a food processor.)

Combine with sugar and vinegar. Bring to a full rolling boil, stirring constantly. Remove from heat and let stand 15 minutes.

Bring to a boil again for 2 minutes.

Add pectin and bring to a rolling boil. Remove from heat and stir for 5 minutes. Add coloring, if desired. Pour into hot jelly jars and seal with lids. Store in a cool dark place. Jelly may take up to 3 to 4 weeks to set.

Servings: 4

Jeanne's Hot and Spicy Gardinera

2 to 3 large cucumbers, peeled and cut into 1−inch chunks
4 pounds cauliflower, separated into small florets
5 large onions, peeled and cut into rings
12 medium carrots, peeled and cut into one inch pieces
3 large sweet red or yellow bell peppers, cut into 1/2−inch−thick strips
6 to 12 large chile peppers, seeded and cut into half
depending on heat desired)
6 large garlic cloves, peeled
2−inch piece of ginger, peeled and sliced 1/4 inch thick
2 quarts white vinegar, plus more if needed
1/3 cup mixed pickling spice
2 cups granulated sugar
1/4 cup pickling salt
1 tablespoon whole black peppercorns, coarsely crushed
6 whole bay leaves

In a medium saucepan of boiling water, blanch the cauliflower for 1 minute. Drain and let cool. Pack into sterilized wide mouth quart jars the cauliflower, carrots, cucumber chunks, onions, sweet peppers, hot peppers, garlic cloves, bay leaves and ginger slices, alternating them in an attractive pattern.

In a saucepan, combine the vinegar, pickling spice, sugar, salt and peppercorns and bring to a boil. Simmer over moderately high heat until the sugar dissolves. Ladle the pickling liquid into the jar. If necessary, add more vinegar to cover the vegetables. Cap and seal. Process in a water bath canner for 10 minutes. Yield: about 6 quarts.

Kraut in Jars

This is how many pioneers made sauerkraut.

5 pounds mature cabbage
3 1/2 tablespoons salt
Cold water

Remove outer leaves and cut clean cabbage very fine. Mix well with salt. Pack firmly into clean sterile quart jars. Fill jars with cold water. Be sure water goes to the bottom of the jars. Remove any air bubbles by inserting a knife where you can see bubbles in jars. Put on cap and screw the band tight. Kraut will ferment in 4 or 5 days.

When fermentation is over, wash jars, tighten bands, and store without processing. Will be ready to cook with pork or hot dogs in 6 to 8 weeks. This keeps for many months in a cool place.

Kudzu Jelly

Kudzu's purple blooms appear in the fall. They have a grape−like aroma. Beware that there is pollen in the blooms. The jelly is a lavender−pink jewel−tone shade with an aroma of apple or plum jelly.

2 cusp firmly packed kudzu blossoms
4 1/2 cups water
4 or 5 cups granulated sugar
1 box Sure Jell (fruit pectin)

Rinse the freshly gathered kudzu blossoms.

In a saucepan, bring the blossoms and water to a boil. Simmer for approximately 20 minutes, until blossoms are faded in color and the liquid is a deep lavender color. Strain in a colander and discard the blossoms.

Pour liquid through a jelly bag or cheesecloth. Use 4 cups of the kudzu liquid with sugar and fruit pectin, following instructions on pectin package.

Yields about 6 cups jelly.

Marinated Artichoke Hearts

These add zest to plain salads and are terrific as a cold hors d'oeuvre.

2 (10 ounce) packages frozen artichoke hearts
1/2 cup white wine vinegar
1/2 cup water
4 garlic cloves, peeled
1 tablespoon salt
1/4 teaspoon dried, crushed thyme
3/4 teaspoon dried basil
3/4 teaspoon dried oregano
1/8 teaspoon cayenne
Light, fruity olive oil

Steam or boil artichoke hearts. Drain well and pat dry with a paper towel. Place artichoke hearts into four scalded, half pint jars.

Combine remaining ingredients, except olive oil, in a saucepan. Bring to a boil. Pour hot liquid over artichoke hearts. Distribute garlic cloves between jars. Add enough olive oil to each jar to come up to the jar rim. Cap jars and refrigerate artichokes about 1 week before serving. Artichokes will keep about 2 weeks longer.

Yields 4 half pints.

Mesquite Jelly

2 1/2 quarts ripe mesquite beans, in pods
1 package powdered pectin
4 1/2 cups granulated sugar
4 tablespoons lemon juice

Pick the beans just as they begin to turn brown. At this point they should be tan and plump. Break the beans, pods and all, into small pieces. Do not try to shell them. Cover with water. Simmer the beans. Mash the beans with a potato masher until you have a yellow liquid; strain. Continue to cook until there are 3 cups of juice.

Place the juice in a large kettle and add the pectin. Bring the juice to a full boil. Stir and boil for one minute or until the syrup sheets from a metal spoon. Remove from the heat. Skim off the foam. You may add a drop of red food coloring to give the jelly more color, if desired. Pour immediately into hot, sterilized jars. Cover with melted paraffin or a tight−fitting lid.

Mustard

1/4 cup dry mustard
1/4 cup white wine vinegar
1/3 cup dry white wine
1 tablespoon granulated sugar
1/2 teaspoon salt
3 egg yolks

Mix together all ingredients except egg yolks and allow to stand 2 hours.

Whisk yolks into mixture. Transfer mixture to the top of a double boiler. Cook, stirring constantly, over hot, not boiling, water, until mustard thickens (about 5 minutes). Cool mustard. Cover and refrigerate up to 1 month.

Yields 1 cup.

Okra Pickles

2 pounds small whole okra
3 cups cider vinegar
1 cup water
2 tablespoons pickling salt
2 teaspoons hot pepper sauce
2 teaspoons white wine Worcestershire sauce

In a large bowl, soak the okra in cold water for about 1 hour to plump it. While the okra soaks, sterilize four (1 pint) canning jars according to manufacturer's directions. Shortly before the okra finishes its bath, combine the vinegar, water, salt, hot pepper sauce and Worcestershire sauce in a medium saucepan. bring the mixture to a boil. Simmer the pickling liquid while you prepare the okra and spices in their jars.

For Each Jar
1 to 2 small whole dried chiles
1 garlic clove
1 fresh dill “head” with seeds
1/4 teaspoon mustard seeds

With clean hands, snugly pile the okra vertically into the sterilized jars, leaving about 1/2 inch of space at the top of each jar. Add the chiles, garlic, dill and mustard seeds to each jar. Ladle the hot pickling liquid over the okra in each jar, covering the okra but leaving about 1/2 inch of headspace. Process the jars in a water bath according to the manufacturer's directions, generally 10 minutes. Let the pickles sit for at least a week before serving them.

Old−Fashioned Brined Dill Pickles

For a strong garlic flavor, add 10 to 20 garlic cloves to the pickling brine. For a mild garlic flavor, add 1 garlic clove to each jar of pickles before processing.

20 pounds pickling cucumbers, 3 to 6 inches long
3/4 cup whole mixed pickling spice
2 to 3 bunches fresh dill
2 1/2 cups vinegar
1 3/4 cups salt
2 1/2 gallons water

Cover cucumbers with cold water and wash thoroughly but gently. Remove blossom ends. Drain and wipe dry. Place half the pickling spice and a layer of dill in a 5−gallon crock or glass container. Fill the crock with cucumbers to within no more than 5 inches of the top. Place a layer of dill and the remaining pickling spice over the top of the cucumbers.

Mix the vinegar, salt and water and pour it over the cucumbers. Cover the cucumbers with a heavy plate that fits inside the crock. Place a weight on the plate to keep the cucumbers submerged and completely covered with brine. Cover the crock loosely with a clean cloth. Keep the pickles at room temperature, ideally at 75 degrees F. In about 3 to 5 days scum will tart to form on the brine. Remove it daily with a metal spoon.

Do not stir pickles. Always keep them completely submerged in brine. Add more brine as necessary, following the original proportions of vinegar to salt to water.

After 3 weeks of fermentation, the dills will be ready to be put up in jars. At this point, the brine may be cloudy due to the development of yeast during the fermentation period. Strain the brine, or make a fresh brine of 1/3 cup salt and 4 cups vinegar to 1 gallon water. The strained brine makes a better pickle because its flavors have blended with the cucumbers and dill. Bring the brine to a boil. Pack the pickles, along with some of the dill from the crock, into clean, hot quart jars. Do not pack too tightly. Cover the pickles with hot brine, leaving 1/2 inch headspace; seal. Process in boiling water bath 15 minutes.

Yields 9 to 10 quarts.

Open Jar Pickles

These pickles need not be sealed and will keep indefinitely. They are crisp and delicious.

9 pounds medium−size cucumbers
1 tablespoon alum
1 pint vinegar
1 pint water
3 pounds granulated sugar
6 cups vinegar
1 ounce stick cinnamon
1/2 ounce whole allspice

Make salt brine to cover cucumbers, using 1 cup salt to 1 gallon water. Let stand for 3 days, then drain.

Soak cucumbers in cold water for the next 3 days, changing the water each day.

Drain and cut pickles crosswise into 2 or 3 pieces. Mix 1 pint vinegar with 1 pint water, add alum and allow pickles to simmer in this solution for 2 hours. For a greener appearance, a little green coloring may be added.

Drain and pack in earthen or glass jar. Combine sugar, vinegar and spices and let boil 5 minutes. Pour hot syrup over pickles.

Pepper Jelly

3/4 cup ground red or green bell pepper
1/4 cup ground hot pepper
6 1/2 cups granulated sugar
1 1/2 cups apple cider vinegar
1 (6 ounce) package fruit pectin
Red or green food coloring

Wash and seed peppers. Grind. Mix all ingredients. Bring to boil and boil 5 minutes. Let cool 5 minutes, then add 6 ounces fruit pectin. Add two or three drops of food coloring (red if you've used red bell peppers or green if green bell peppers were used).

Yields 3 pints.

Persian Sugar−Pickled Garlic

4 heads garlic
2 cups red wine vinegar
2 cups water
1 cup granulated sugar
6 whole cloves
2 tablespoons black peppercorns

Separate garlic cloves, but do not peel. Place all ingredients in a large heavy−bottom saucepan. Bring to a boil; cook for 10 minutes, stirring from time to time. Reduce heat to moderate and cook 5 minutes. Cool to room temperature.

Transfer to a large glass or ceramic jar large enough to hold garlic and the liquid. Tightly seal. Refrigerate at least 1 month before serving.

Picante Sauce

8 (29 ounce) cans whole tomatoes, undrained
11 scallions
4 fresh jalapeño peppers
4 canned jalapeño peppers
1/2 cup red wine vinegar
1/4 cup chili powder
2 tablespoons garlic powder
1 tablespoon vegetable oil
2 teaspoons red pepper
1 teaspoon salt

Position knife blade in food processor bowl, and add one−third each tomatoes, scallions and peppers. Pulse 2 to 3 times until coarsely chopped. Repeat procedure two more times with remaining tomatoes, scallions and peppers. Combine tomato mixture, vinegar and remaining ingredients in a large Dutch oven or kettle; bring mixture to a boil over medium heat. Reduce heat to low; simmer, uncovered, 30 minutes.

Pour hot mixture into hot sterilized pint jars, leaving 1/2 inch of headspace. Remove air bubbles; wipe jar rims. Cover at once with metal lids and screw on bands. Process sauce in boiling water bath 10 minutes.

Makes 16 pints.

Piccalilli

4 cups finely chopped cabbage
4 cups finely chopped green tomatoes
1 cup finely chopped celery
2 large onions, finely chopped
2 red bell peppers, seeded and finely chopped
2 green bell peppers, seeded and finely chopped
1/4 cup salt
1 cinnamon stick
1 teaspoon whole cloves
1 teaspoon whole allspice
1 1/4 cups cider vinegar
1 1/2 cups water
2 cups firmly packed brown sugar
1 teaspoon dry mustard
1 teaspoon turmeric
Dash of hot pepper sauce

Chop vegetables using the coarse blade of a food grinder or in a food processor. Combine vegetables and salt; cover and let stand overnight.

Drain off as much liquid as possible, pressing through a clean, thin white cloth if necessary. Tie cinnamon, cloves and allspice in a cheesecloth bag. Place vegetables, spice bag and remaining ingredients in a large pot. Bring to a boil; reduce heat and simmer 20 minutes.

Ladle into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath 15 minutes.

Yields 4 pints.

Pickled Beets

6 medium−size beets, uncooked
Cold water to cover beets
1 1/2 cups wine vinegar
1 1/2 tablespoons dry mustard
1/2 teaspoon salt
1 cup granulated sugar
2 onions, sliced
2 teaspoons dill seeds

Cover whole beets with water and boil until tender. Drain, reserving 1 1/4 cups of liquid. When beets are cool, slice off tops and bottoms. Then, using your fingers, slip off skins. Slice beets. Bring vinegar and reserved cooking liquid to a boil. Add mustard, salt and sugar. Stir and bring to boil again. Remove and set aside.

Arrange beet slices and onions in layers in clean, screw−top jars. Add dill seeds. Cover with hot vinegar mixture. Tightly screw on tops. Process 30 minutes in boiling water bath. Cool and allow to set several days in refrigerator before serving.

Yields 6 cups.

Pickled Cauliflower

3 pounds cauliflower (cut into florets or 1−inch pieces)
8 onions, sliced
3 tablespoons salt, dissolved in 2 quarts water
1 small, dried hot red pepper
3 whole cloves
1/2 cup granulated sugar
3/4 teaspoon ground turmeric
3/4 teaspoon celery seed
1 1/2 teaspoons white mustard seed
1 1/4 cups white vinegar
1 1/4 cups water

Place cauliflower and onions in a bowl; cover with salt water; let stand overnight.

Next day, drain and rinse vegetables several times with cold water. Set aside.

Tie hot pepper and cloves in cheesecloth bag. Add spice bag to remaining ingredients in a large pot; bring to a boil and boil 5 minutes. Add vegetables and cook until barely tender (about 5 minutes). Do not overcook.

Remove spice bag. Pack cauliflower and onions into clean, hot jars, leaving 3/4−inch headspace. Cover with boiling liquid, leaving 1/2−inch headspace; seal.

Pickled Chiles

3 tablespoons vegetable oil
5 cloves garlic, peeled
40 to 50 chiles serranos or 12 large chiles jalapeños
1/2 medium onion, sliced 1/8 inch thick
1/2 cup fruit vinegar or cider vinegar
2 bay leaves
1 scant teaspoon mixed thyme, marjoram and Mexican oregano
4 peppercorns, coarsely ground
1/2 teaspoon salt

Heat oil in a skillet over medium heat. Add whole garlic cloves and fry, stirring frequently, until they are lightly browned; remove and set aside. Add chiles and onion; fry, stirring frequently, until the onion is translucent, about 5 minutes.

Add 1/2 cup water to the skillet. Add browned garlic, vinegar, bay leaves, herbs, pepper and salt. Cover and simmer over medium−low heat for about 10 minutes, until the chiles are olive green.

Remove from the heat; pour into a nonreactive container. Cool and season with additional salt, if necessary. Cover and refrigerate for a day before using.

Pickled Garlic

3 cups fresh garlic cloves
1 1/2 cups white distilled vinegar
1/2 cup granulated sugar
1/2 teaspoon salt

Peel cloves; if large, cut in half lengthwise. In a non−reactive saucepan, combine vinegar, sugar and salt. Bring to boiling and stir until sugar dissolves. Drop garlic into mixture and cook, uncovered, over high heat 1 minute, stirring occasionally. Remove from heat; let cool. Store in tightly covered jar in refrigerator for 3 months or longer.

To make a crisper, slightly spicier garlic pickle, add 1/16 to 1/8 teaspoon alum and 1/2 teaspoon crushed red peppercorns.

Pickled Herring

2 pounds salt herring fillets
3/4 cup water
3/4 cup white vinegar
1 bay leaf
1/4 teaspoon black peppercorns
1/4 teaspoon whole allspice
1/4 teaspoon dill seeds
1/2 cinnamon stick
1/3 cup granulated sugar
1 red onion

Soak the fillets in a bowl of cold water in the refrigerator for 12 to 24 hours. Change water twice.

To make the pickling solution, combine water, vinegar, seasonings and sugar in a saucepan; bring to a boil. Stir to dissolve sugar; let cool.

Rinse the fillets with cold water and pat dry with paper towels. Cut fish in 1−inch pieces. Peel and slice onion. Separate slices into rings. Arrange herring and onion rings in alternate layers in sterilized jars. Cover with pickling solution and cap. Refrigerate 3 to 6 days before serving. The herring will keep up to 3 weeks refrigerated.

Yields 2 pints.

Pickled Jalapenos

3 cups cider vinegar
2 tablespoons honey
2 tablespoons olive oil
2 tablespoons pickling spice
2 teaspoons salt
2 pounds fresh jalapeños, whole or sliced into rounds
4 garlic cloves
12 black peppercorns

Prepare four (1 pint) canning jars according to manufacturer's directions. In a non−reactive saucepan, combine vinegar, honey, oil, pickling spice and salt, and bring the mixture to a boil over high heat. Reduce the heat to very low, and simmer the mixture while you pack the jars. Arrange equal amounts of the jalapeños, garlic and peppercorns in each jar. Pour the hot liquid over the peppers, leaving 1/2 inch headspace. Process the jars in a water bath according to manufacturer's directions, generally 10 minutes. Store the pickled peppers for at least one week before eating them.

Pickled Jalapenos or Habaneros

2 pounds whole jalapeno or habanero peppers
5 cloves garlic
5 teaspoons vegetable oil
2 1/4 cups water
2 1/2 teaspoons pickling salt
2 1/4 cups 5% cider vinegar

Wash peppers. Pack tightly into 1−pint jars. To each jar add 1 teaspoon oil, 1/2 teaspoon pickling salt and 1 clove of garlic.

In 2−quart steel or enamel saucepan, bring water and vinegar to boil. Ladle boiling liquid over peppers, leaving 1/2−inch headspace. Clean rims thoroughly with damp cloth. Cover with new sealing lids. Process in boiling water bath for 15 minutes from time water in canner returns to a boil. Remove jars. Cool on racks at least 12 hours. Check for seal.

Makes 5 pints.

Pickled Peppers

4 quarts peppers (Hungarian, banana or others)
1 1/2 cups canning salt
4 quarts water
1/4 cup granulated sugar
2 tablespoons prepared horseradish
2 cloves garlic
10 cups vinegar
2 cups water

Cut 2 small slits in each pepper. Dissolve salt in 4 quarts water. Pour over peppers; let stand 12 to 18 hours in a cool place.

Drain. Rinse. Drain again with fresh water.

Combine remaining ingredients. Simmer for 15 minutes.

Remove garlic. Pack peppers in hot jars, leaving 1/4−inch head space. Bring pickling liquid to a boil. Pour hot liquid over peppers; leaving 1/4−inch head space. Remove air bubbles from jar. Adjust peppers in jar. Process 1/2 pints or pints for 10 minutes in a boiling water bath.

Pickled Pigs Feet

Pigs feet
2 quarts vinegar
1 small red pepper
2 tablespoons grated horseradish
1 teaspoon whole black pepper
1 teaspoon whole allspice
1 bay leaf

Scald, scrape and clean the pigs feet thoroughly. Sprinkle lightly with salt and let stand for 4 to 8 hours.

Wash the feet well in clean water. Place in hot water on stove and cook until tender, but not until meat can be removed from bones. Pack the feet into clean canning jars, filling to within 1/2−inch of the top of jar with boiling spiced vinegar. Put on cap, screwing the band tight. Process jars in water bath for 90 minutes.

Pickled Pole Beans

30 to 40 fresh, young Kentucky Wonder pole beans
Red pepper
Cloves garlic
Fresh heads dill weed
Cider vinegar
Water
Salt

Sterilize pint jars and tops and vertical pack beans. To each pint add 1/2 teaspoon red pepper, 1 or 2 cloves garlic, and 1 head fresh dill. For each pint bring to a boil a solution of 1/2 cup cider vinegar, 1/2 cup water and 1 tablespoon salt. Fill jars of beans with boiling solution and seal at once, preferably in boiling water bath for 5 minutes. Do not open for at least 3 weeks.

Serve as an hors d'oeuvre or condiment.

Serves 10.

Pickled Red Beet Eggs

2 dozen hardcooked eggs, peeled
2 cans small whole red beets
1/2 cup white vinegar
1/2 cup granulated sugar

Heat beets and juice; add sugar and vinegar. Place eggs in large jar, pour beets and juice over eggs. When cool, put in refrigerator. The longer you keep these, the darker the eggs will become; however, eggs can be eaten two days later.

Pickled Yellow Squash

8 cups sliced yellow squash
4 medium onions, sliced
2 bell peppers, sliced
1/2 cup non−iodized salt
3 cups granulated sugar
3 cups white distilled vinegar
1 teaspoon celery seed
1 teaspoon mustard seed

Place squash, onions and peppers in a large container. Sprinkle with salt. Cover with ice and fill container with water. Let mixture stand 3 hours.

Drain. Boil sugar, vinegar, celery seed and mustard seed for 3 minutes. Add the squash to sugar mixture and boil 3 minutes longer. Put squash in 8−ounce hot sterile jars. Cover with the liquid and seal.

Yields 8 (8−ounce) jars.

Purple Pea Hull Jelly

4 cup juice from cooked pea hulls
5 cups granulated sugar
1 package Sure−Jell

Wash pea hulls well, using as many as you wish. Cover with water. Boil until tender. Drain juice through several thicknesses of cheesecloth. Add Sure−Jell to measured juice. Bring to a boil. Add sugar and bring to a boil that can't be stirred down. Boil for 10 minutes. Pour into hot jars and seal.

Pyracantha Jelly

2 pints pyracantha berries
2 pints water
1 small lemon
1 small grapefruit
1 package Sure−Jell®
5 1/2 cups granulated sugar

Boil berries in water for 20 minutes. Drain and measure juice. Add juice of lemon and grapefruit. There should be 4 1/2 cups of combined juices. Add 1 package of Sure−Jell® to juices and bring to a boil. Boil for 1 minute and then add sugar. Boil to jell, about 2 minutes at a rolling boil. Pour into prepared sterilized jars, then seal.

Quick Pickles

Makes about 1 gallon

5 pounds firm Kirby cucumbers, 3 to 5 inches long (about 20 cucumbers)
1 1/2 cups coarse salt
2 tablespoons mixed pickling spices (available premixed in supermarkets)
4 to 5 cloves garlic, unpeeled
4 to 5 sprigs fresh dill
2 1/2 cups apple−cider vinegar
3 tablespoons granulated sugar

Wash cucumbers well. Place in a large nonreactive container. Combine 1/2 gallon water with 1 cup salt, and stir until salt is dissolved. Pour over cucumbers. Place a plate on cucumbers to keep them submerged in liquid. Cover and refrigerate overnight.

Drain and rinse the cucumbers, discarding brine. Pack into four to five wide−mouthed quart jars. Distribute pickling spices, garlic, and dill evenly among the jars.

Combine 6 1/4 cups water, 1/2 cup salt, vinegar, and sugar in a medium saucepan. Bring to a boil, and pour into packed jars. Cool on a rack to room temperature. Cover, and refrigerate for up to 2 weeks.

NOTE: I used 2 half−gallon wide−mouthed jars, with the metal clasp. Sterilize the jars in boiling water or run through the dish washer with the hot cycle. I love garlic, so I put about 10 whole cleaned cloves in each jar. I also put extra fresh dill into each jar along with 1 tablespoon pickling spices. I needed to make another half recipe of the pickling brine in order to cover the pickles.

Red Cinnamon Pickles

7 pounds peeled, seeded cucumbers in strips
1 cup lime
1 gallon water
1 cup vinegar
1 bottle red food coloring
1 tablespoon alum
Enough water to cover pickles
3 cups vinegar
2 cups water
10 cups granulated sugar
2 to 3 large packages Red Hots cinnamon candies (see NOTE)
8 sticks cinnamon

Soak cucumbers, lime and 1 gallon water for 24 hours.

Wash cucumbers. Soak in ice water for 3 hours. Mix 1 cup vinegar, food coloring, alum and enough water to cover pickles. Simmer in this mixture 2 hours.

Pour off liquid and throw away. Boil 3 cups vinegar, 2 cups water, sugar, candies and cinnamon. Pour over cucumbers. Let stand 24 hours.

Drain liquid and bring to boil. Put cucumbers into jars with 1 to 2 sticks cinnamon in each jar. Pour hot liquid over jars and seal.

NOTE: This information is from Yvonne in Mississippi.

DO NOT use red hots candy that lists cornstarch as an ingredients. They will not work for this recipes. The brand to use is Farley's which uses sucrose, corn syrup, artificial flavor, red 40 and beeswax. This will work great and the pickles will be free of white matter after processing is done.

Red Hot Pepper Sauce

24 long hot peppers
12 ripe tomatoes
4 cups vinegar
1 cup granulated sugar
1 tablespoon pickling salt
2 tablespoons mixed pickling spices

Wash and drain the vegetables. Seed and chop the peppers; core and chop the tomatoes. Put the vegetables in a kettle with 2 cups vinegar, bring to a boil, and boil until vegetables are soft.

Press the mixture through a fine sieve. Add the sugar and salt and the spices, tied in a bag, and boil until the sauce is thick. Add the remaining vinegar continue to boil for about 15 minutes or until the sauce is the desired consistency.

Discard the spice bag and seal, boiling−hot into hot jars.

Makes about 8 pints.

Roman−Style Artichokes in Oil

75 very small artichokes
1 1/2 cups lemon juice
3 quarts water
Vinegar
Water
1 clove garlic per pint
1/2 teaspoon dried basil or 1 teaspoon chopped fresh basil per pint
1/4 teaspoon dried mint or 1/2 teaspoon chopped fresh mint per pint
6 cups olive oil

Remove outer leaves from artichokes; cut off bud tops and stem ends (leave 1 1/2−inch stem if possible). Wash thoroughly.

In a large pot, combine lemon juice and quarts water. Add artichokes, bring to a boil and simmer 10 minutes. Drain and place artichokes in large bowl or crock. Add equal parts of vinegar and water to cover artichokes. Cover and let stand 10 hours or overnight.

Drain liquid. Add garlic, basil and mint to clean, hot jars. Pack in artichokes and cover with oil, leaving 1/2−inch headspace; seal. Process in boiling water bath 30 minutes.

Yields 6 pints.

Sassafras Jelly

Sassafras roots
1 package powdered pectin
3 cups honey
2 tablespoons sassafras root bark

Boil sassafras roots for 30 minutes, then strain.

Measure 2 cups of the sassafras tea into a large saucepan. Add pectin and just barely bring to a boil. Add honey and sassafras root bark. that has been grated to a fine powder. Simmer for 6 minutes.

Put into sterilized glasses. For pints, process in a boiling water bath for 10 minutes. For half−pints, process in a boiling water bath for 5 minutes.

Spiced Beets

3 pounds small beets
1 pound small white onions
1 1/2 cups granulated sugar
1 1/2 cups water
1 1/2 cups cider vinegar
1/2 teaspoon salt, or to taste
2 teaspoons mustard seed
1 teaspoon whole allspice
1/2 teaspoon whole cloves
2 cinnamon sticks, broken

Wash beets and cut off roots, leaving 2 to 3 inches of stem attached. Cook in boiling water 10 to 15 minutes until barely tender; plunge into cold water, slip off skins and remove stems. Peel and slice onions.

Combine remaining ingredients in a large pot and simmer 10 minutes. Add beets and onions; simmer 5 to 10 minutes or until beets are tender. Pack beets and onions into clean, hot jars; cover with hot spiced brine, leaving 1/2−inch headspace; seal. Process in boiling water bath 20 minutes.

Yields 4 to 5 pints.

Spicy Cucumber "Pickles"

1 medium cucumber
1/2 cup rice vinegar
1/4 cup water plus 2 tablespoons
1/2 teaspoon salt
1/4 teaspoon red pepper flakes
1/2 teaspoon toasted sesame seed
Sprigs of fresh cilantro

Slice cucumber in quarters lengthwise, then chop into thin pieces.

In a medium size mixing bowl, combine next 4 ingredients. Add the cucumbers. Marinate about 30 minutes.

Drain all but about 1 tablespoon of the liquid and put the cucumbers in small serving dishes. Sprinkle with sesame seeds and garnish with fresh cilantro.

Serves 4 to 6.

Sweet Gherkins

5 quarts (about 7 pounds) 1 1/2 to 3−inch pickling cucumbers, washed and blossom ends removed
1/2 cup salt
8 cups granulated sugar
6 cups distilled white vinegar
3/4 teaspoon turmeric
2 teaspoons celery seed
2 teaspoons whole pickling spice
8 (1−inch) pieces cinnamon stick
1/2 teaspoon fennel seed (optional)
1 teaspoon vanilla extract (optional)

First Day
In morning, place cucumbers in large bowl and cover with boiling water; let stand 6 hours.

In afternoon, drain and cover again with fresh boiling water. Let stand overnight.

Second Day
In morning, drain cucumbers and cover with fresh boiling water; let stand 6 hours.

In afternoon, drain cucumbers; add salt; cover with fresh boiling water.

Third Day
In morning, drain cucumbers; prick with fork. Combine 3 cup of the sugar, 3 cups of the vinegar and herbs and spices (except vanilla extract) in a pan. Heat to the boiling point and pour over cucumbers.

In afternoon, drain into a large pan; add 2 cups of the sugar and 2 cups of the vinegar. Heat to the boiling point and pour over pickles. Cover and let stand.

Fourth Day
In morning, drain into a large pan; add 2 cups of the sugar and 1 cup of the vinegar. Heat to boiling and pour over pickles.

In afternoon, prepare jars. Drain syrup off pickles into large pan; add remaining 1 cup sugar and the vanilla extract (if desired) to syrup; heat to boiling. Pack pickles into clean, hot jars. Cover with hot syrup, leaving 1/2−inch headspace; seal. Process in boiling water bath for 10 minutes.

Yields 7 to 8 pints.

Sweet Pickles

1/2 gallon dill pickles
2 1/2 cups granulated sugar
2 teaspoons celery seed
1 minced clove of garlic

Pour off juice from pickles. Dry pickles. Cut into thick slices.

Dry again and put back into jar. Add sugar, celery seed, and garlic.

Seal jar and keep turning until added ingredients are dissolved. Chill and enjoy!

Traditional Chutney

4 cups ripe mango
1 cup yellow onions
3 cloves garlic, minced
2 cups light brown sugar
1/4 cup fresh orange juice
1 tablespoon whole mustard seed
1 teaspoon ground cinnamon
1/2 cup lime, seeded and chopped
1/2 cup grated fresh ginger
3/4 cup white raisins
1 cup apple cider vinegar
1/4 cup fresh lemon juice
1 teaspoon dried red pepper flakes
1/4 teaspoon ground cloves
Mango − hard, ripe, peeled, seeded and sliced

Place all ingredients in heavy saucepan over medium heat. Bring to boil. Lower heat and simmer for about 20 minutes, stirring frequently. Remove from heat, cover, and let stand for about 12 hours.

Again bring to a boil, lower heat, and cook for 15 minutes, stirring frequently. Remove from heat and immediately pour into hot sterilized jars.

Vacuum seal (or refrigerate for immediate use).

Makes: 4 1/2 pint jars.

Vegetable Juice Cocktail

15 pounds ripe, red tomatoes, coarsely chopped, to measure 8 quarts
1 large bell pepper, finely chopped
2 large onions, finely chopped
1 1/2 cups diced celery
2 bay leaves
12 fresh basil leaves or 2 teaspoons dried basil
1 tablespoon salt
2 teaspoons prepared horseradish
1/2 teaspoon freshly−ground black pepper
3 tablespoons granulated sugar (optional)
2 teaspoons Worcestershire sauce
1/2 cup lemon juice, or to taste

Place measured tomatoes and all ingredients except lemon juice in a 12−quart or larger pot and simmer for about 30 minutes or until all the vegetables are soft. Remove basil leave if fresh basil is used.

Press vegetables through a fine sieve or put through a food mill to remove seeds, skins and fibrous material. Return juice to pot, stir in lemon juice to taste, and bring to a boil. Quickly pour into clean, hot quart jars, leaving 1/2−inch headspace; seal. Process in boiling water bath for 30 minutes.

Yields 6 to 7 quarts.

Vegetable Soup

1 peck tomatoes
10 onions
2 quarts corn
2 quarts Lima beans
2 bunches celery
5 quarts water
1 large head cabbage, shredded
2 cups carrots, diced or ground
3 red bell peppers, chopped
2 green bell pepper, chopped
1 cup salt
1 teaspoon pepper

Cook beans separately; when almost soft, add carrots and celery. Cook 10 minutes and add other vegetables and seasonings. Cook slowly until all vegetables are tender. Place in sterilized jars and seal.

Makes approximately 10 quarts.

Vidalia Onion Jelly

2 pounds Vidalia onions or other sweet onions,
thinly sliced (about 9 cups)
2 cups water
1 (1 3/4 ounce) package powdered pectin
3/4 cup white vinegar (5% acidity)
5 1/2 cups granulated sugar

Combine onion and water in a Dutch oven; bring to a boil. Remove from heat and cool. Press onion through a jelly bag or cheesecloth to extract juice. If necessary, add water to juice to measure 3 cups.

Discard onion pulp.

Combine onion liquid, pectin, and vinegar in a large saucepan; stir well. Bring to a boil, stirring constantly. Stir in sugar, and return to a boil.

Remove from heat; skim foam off with a metal spoon. Pour hot jelly quickly through a sieve into hot sterilized jars, filling to 1/4 inch from top; wipe jar rims.

Cover at once with metal lids, and screw on bands. Process in boiling water bath 5 minutes.

Yield: 6 half−pints.

Zucchini Jam

6 cups peeled, seeded and grated zucchini
6 cups granulated sugar
2 tablespoons lemon juice
1 (20 ounce) can crushed pineapple, drained
3 small boxes apricot gelatin (or strawberry, orange or any flavor)

Combine zucchini, sugar, lemon juice and drained pineapple. (Add no liquid.) Cook and stir. Bring to a boil and cook an additional 5 minutes.

Remove and add gelatin. Pour into jelly jars and process for 10 minutes in boiling water bath.

The jam does not get firm until opened and refrigerated.

Zucchini Marmalade

8 cups shredded zucchini
2 lemons
2 oranges
7 cups granulated sugar
1 small box lemon or orange Jell−O

Grate rind of both lemons (not the white of the rind!). Slice oranges thinly.

Cook zucchini, lemon rinds and oranges together 30 minutes, then add sugar and stir.

Leave overnight, then cook another 30 minutes until clear.

Add Jell−O powder and stir well. Put into sterilized jars and seal.

Yield: 6 pints.

Zucchini Pickles

2 medium onions, thinly sliced
2 red or green bell peppers, skinned and seeded
2 quarts crosscut zucchini (1/2−inch thick slices)
1/4 cup salt
2 1/2 cups white or cider vinegar
2 cups granulated sugar
1 teaspoon dry mustard
1 teaspoon turmeric
2 teaspoons celery seed
1 cinnamon stick, broken up

Cut onion slices in half. Cut peppers into 1/4 x 1 1/2−inch strips. Combine zucchini, onions and peppers and sprinkle with salt; cover with water and let stand 2 hours. Drain vegetables; rinse with cold water; drain thoroughly.

Combine vinegar, sugar and remaining ingredients in a large pot. Bring to a boil; reduce heat and simmer 10 minutes. Add vegetables and return to boil. Remove from heat immediately. Quickly ladle vegetables and liquid into clean, hot jars, leaving 1/2−inch headspace; seal. Process in boiling water bath for 10 minutes.

Yields 4 pints.